



## DINNER MENU

### STARTER

Cured sea trout, oyster mayonnaise, horseradish, apple, sea herbs	9
Spilman asparagus, soft boiled hens egg, hollandaise, bacon crumb	8
Mussels, leek, potato, mariniere jus, dill, puffed rice	7
Aged Galloway beef tartar, sourdough, mustard, pickled shallots, smoked egg yolk	9
Beetroot salad, goats cheese, toasted hazelnuts, blackberry vinegar	6
Wild garlic veloute, crispy yolk, pickled mushrooms (v)	6
Duck liver parfait, crispy leg, Yorkshire forced rhubarb, gingerbread	8

### MAIN

Chargrilled salmon, Caesar salad, brioche croutons, parmesan	12
Yorkshire chicken, hen of the woods mushrooms, gnocchi, wild garlic veloute	15
Gnocchi, Yorkshire asparagus, mushrooms, wild garlic, aged parmesan	10
Roast monkfish, confit chicken wings, cauliflower, curry granola, coastal vegetables	20
Slow cooked lamb shoulder, salsa verde, purple sprouting broccoli, onion broth	16
Grilled hake, wild garlic butter, sea spinach, brown shrimps, toasted almonds	16
Highland beef bourguignon, sirloin, pancetta, onions, wild leeks	22

### CHARGRILL

32 day dry aged Galloway ribeye	22
Cheviot lamb cushion, roast vine tomatoes	18
Rump Pavé steak (for two to share), roast vine tomatoes*	48

### SIDES

3½

Skinny fries  
Heritage potatoes & herb butter  
House salad  
Broccoli, parmesan, béarnaise

\*Rump Pavé is cut from the lower muscle at the heart of the rump, to promise a very lean individual steak with no external fat.

Chargrill meat is served with skinny fries, salad & optional herb butter or béarnaise sauce (3)

### DESSERT

Salted pistachio parfait, lemon, white chocolate ice cream, honeycomb	8
Chocolate bar, peanut butter, caramel, banana ice cream	8
Duck egg custard tart, forced Yorkshire rhubarb sorbet	7
Coconut rice pudding, mango sorbet	7
Mille Feuille, hazelnut, coffee, caramelised white chocolate	7
Daily cheese board	12
Ice cream of the day	4

### COFFEE

Selection of teas & coffees	from 3
Coffee or tea with petit fours or macaroons	5

Dinner, Bed & Breakfast guests have an allowance of £30pp, any surplus will be added to your bill.



We're proud of our Yorkshire roots and what we can't provide from the estate we use the best local suppliers. Provenance is central to everything we do at the Coach House & our team is passionate about using local and seasonal produce. We've started work on the kitchen gardens (which we hope to open in 2017) and intend to both increase the amount and variety of produce that we can grow ourselves as well as create a beautiful space for the estate and our customers. In the meantime, we have a big herb patch which we make the most of. What we don't grow here we source from Wellocks who are based in Lancashire. They buy from the best local farmers and deliver every day to guarantee great quality.

