

LUNCH MENU

STARTER

Heritage carrot salad, goats curd, hazelnuts	6 or 9
Cured sea trout, tartar sauce, pickles, toast	7½ or 12
Mushrooms on toast, black pudding*, onion jam, cep powder	7 or 12
Beetroot salad, horseradish, sorrel, pickled beetroot	6 or 9
Caesar salad, chargrilled chicken, Cumbrian pancetta*	7 or 10
Iberico bellota, pan con tomato	10
Wild garlic veloute, crispy yolk, pickled mushrooms (v)	6

MAIN

Coach House fish, chips & tartare sauce	14
Coach House club sandwich, house salad	10
Gnocchi, asparagus, mushrooms, wild garlic, aged parmesan	10
8oz Ribeye steak, skinny fries, house salad, served with herb butter or optional béarnaise sauce (3)	22
Fish pie, salmon, cod, prawns, scallops	12
Marrick Park highland beef burger, brioche bun, bacon, gem lettuce	14

DESSERT

Ice cream of the day / sorbet	4
Piece of cake	4
Daily cheese board	12

SIDES	3½
Skinny fries	
Heritage potatoes & herb butter	
House salad	
Broccoli, parmesan, béarnaise	

Coffee parfait, tiramisu ice cream, soft chocolate mousse, honeycomb	6
Duck egg custard tart, forced Yorkshire rhubarb sorbet	6

MARKET MENU

2 courses	15
3 courses	20

STARTER

Pressed pork terrine, black pudding, pineapple, puffed pork
East coast fishcake, sauce gribiche, watercress

MAIN

Slow cooked beef brisket, pancetta, onions, wild leeks
Tiger prawns, wild garlic butter, gnocchi, samphire, almonds
Gnocchi, asparagus, mushrooms, wild garlic, aged parmesan (v)

DESSERT

Coffee parfait, tiramisu ice cream, soft chocolate mousse, honeycomb
Duck egg custard tart, forced Yorkshire rhubarb sorbet
Ice cream of the day

*can be omitted for vegetarians



SUNDAY LUNCH MENU

STARTER

Cured salmon, oyster mayonnaise, horseradish, apple, sea herbs	9
East Coast fishcake, sauce gribiche, watercress	6
Field mushroom veloute, pickled mushrooms, puffed rice	6
Beetroot salad, goats curd, hazelnuts, blackberry vinegar	7
Crispy hens egg, mushrooms, pancetta, garlic leaf	7

MAIN

Roast Yorkshire beef sirloin & Yorkshire pudding	16
Slow cooked lamb shoulder, truffle potato, spring vegetables	15
Grilled hake, wild garlic butter, sea spinach, brown shrimps, toasted almonds	16
Roast Yorkshire chicken, sage & onion stuffing	12
Gnocchi, wye valley asparagus, mushrooms, wild garlic, aged parmesan (v)	10
Fish pie, salmon, cod, prawn, scallop	12

DESSERT

Strawberry parfait, macerated gariguet strawberries, lemon balm	8
Duck egg custard tart, forced rhubarb sorbet	7
Sticky toffee pudding, vanilla ice cream	6
Chocolate bar, peanut butter, caramel, banana ice cream	8
Daily cheese board	12

KIDS ROAST AVAILABLE



We're proud of our Yorkshire roots and where 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. In 2015 we're starting work on the kitchen garden to ensure everything is as fresh & homemade as we can make it. What we don't currently grow in our herb garden we source from Wellocks. They buy from the best local farmers and deliver every day to guarantee great quality.

