

COACH · HOUSE

MODERN KITCHEN & BAR

Welcome to The Coach House at Middleton Lodge.

Inspired by our walled gardens, our chefs work closely with our gardening team to bring food from the estate to your plate. When we can't grow it here, we work closely with local producers to bring you a taste of the North, with an emphasis on seasonal dishes packed full of flavour. Whether you're celebrating something special, or simply fancied treating yourselves, we hope you have a wonderful meal here with us.

BAR SNACKS

number 8 bakehouse sourdough & netherend butter - £2 • gordal olives ^{(gf)(df)} - £3
smoked almonds - £3 • padron peppers, rosemary & salt ^{(vg)(gf)} - £4.5 • yorkshire chorizo ^(df) - £4.5
pork crackling & apple puree ^(gf) - £4 • smoked ham & cheese croquettes - £4.5

FROM THE GARDEN

LIGHT

foraged wild garlic & potato soup ^{(vg)(gf)} - £6
green vegetable salad, goats cheese, pine nut, lemon & mint ^{(vg)(gf)} - £7
cauliflower & goats cheese tart ^(v) - £7.5
roast carrots, nasturtium pesto, ashlyn goat's cheese, pine nuts ^{(vg)(gf)} - £8
woodland mushroom, sourdough, tarragon & mushroom ketchup ^(v) - £7.5

HEARTY

slow cooked aubergine, onion bhaji, white bean puree, tamarind sauce ^(v) - £16
potato gnocchi, wild garlic, vegetables from the garden, berkswell cheese ^(v) - £15
caramelised cauliflower, lentil dahl, curry leaves, smoked almond, grape ^{(v)(vg)} - £14
spicy fried portobello mushroom burger ^(vg) - £14
pearl barley risotto, yorkshire blue, grilled leeks, hazelnuts ^(v) - £13

FROM THE SEA

LIGHT

smoked mackerel crumpet, pickled rhubarb, horseradish, dill - £8
citrus cured salmon, yoghurt, pickled fennel, ginger & seed crackers ^{(gf available)(df available)} - £10
wood fired flatbread, saltburn dressed crab, pickled and raw vegetables, soft herb salad £10
spillmans of york asparagus, smoked cods roe cream, chervil butter, pink grapefruit ^(gf) - £12

HEARTY

farmed seabass, lemon capers, charred spring onion, asparagus, herb dressing ^{(gf available)(df available)} - £22

FROM THE LAND

LIGHT

waterford farm steak tartar, anchovies, tarragon, watercress, crispy shallots & sourdough ^(gf available) - £12.5

HEARTY

nidderdale chicken, pearl barley risotto, black & wild garlic, poached leeks, goat's cheese ^(df available) - £17
halperby farm lamb ragu, tagliatelle, ribblesdale owd ewe cheese, nettle gremolata ^(df available) - £16
greenacres roast pork belly, smoked potato, grain mustard & garden vegetables ^{(gf available)(df available)} - £18
chargrilled steak from waterford farm with house salad, confit tomatoes and chunky chips
8oz Ribeye ^{(gf available)(df available)} (£24) • 8oz fillet ^{(gf available)(df available)} (£38) • 8oz Rump (£22) ^{(gf available)(df available)}
8oz Pork Ribeye ^{(gf available)(df available)} (£19)

A LITTLE EXTRA ON THE SIDE

seasonal salad & dressing ^{(gf)(df available)} - £4 • heritage potatoes ^{(gf)(df available)} - £4
peas, pancetta & lettuce ^{(gf)(df available)} - £4
grilled leeks, blue cheese, hazelnuts ^(gf) - £4.5 • skinny fries ^{(gf)(df)} - £4 • dauphinoise potatoes ^(gf) - £4.5
malt roasted garden beets & heritage carrots, toasted seeds ^{(gf)(df)} £4.5
peppercorn sauce ^(gf) - £3.5 • garlic & herb butter ^(gf) - £3 • roast beef butter ^(gf) - £3

AND FOR PUDDING

walled garden rhubarb trifle - £7
chocolate bread & butter pudding with vanilla ice cream - £8.5
affogato - £7
lemon olive oil cake with fennel ice cream ^(gf) - £7
earl grey chocolate mousse, orange curd, chocolate sorbet, earl grey crumb ^(gf) - £9
pear & almond tart - £7.5

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british cheeses, grapes, celery, biscuits, home made chutney ^(gf) - £12
baron bigod, colston bassett stilton, ashlynn goat's, montgomery cheddar

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