



LUNCH MENU

BITES

Artisan bread & butter 1½

Nuts 2½

Olives 3

STARTER

Beetroot salad, mascarpone, smoked almonds, beetroot vinegar 6½

Aged Galloway beef tartar, salsa verde, pickled garlic stalks 12

East coast fishcake, sauce gribiche, watercress 7

Wild mushrooms, slow cooked duck egg, smoked hollandaise, sourdough crumb 8

Sweetcorn veloute, chorizo, pickled shimeji mushrooms, popcorn 6

MAIN

Roast Yorkshire beef sirloin & Yorkshire pudding 16

Roast Yorkshire chicken, sage & onion stuffing 12

Pork belly, creamed cabbage, boudin noir, apple 15

Gnocchi, garden vegetables, smoked almonds, aged parmesan 11

Plaice, seaweed butter, brown shrimps, samphire 17

Fish pie, salmon, cod, prawn, scallop 15

DESSERT

Sticky toffee pudding, vanilla ice cream 6

Peach, raspberry, honey, brioche, cream cheese ice cream 7

Chocolate tart, tiramisu ice cream 8

Baked pistachio Alaska 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. We are 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.

