



## THE COACH HOUSE at MIDDLETON LODGE

### EVENING MENU

#### BITES

- Artisan bread & butter 1½
- Garden radish, baba ganoush 3
- Fish cakes, dill mayonnaise 4
- Smoked nuts 2½

#### STARTER

- Herdwick lamb tartar, salsa verde, pickled garlic stalks 12
- Cured sea trout, oyster mayonnaise, horseradish, apple, sea herbs 9
- Wye valley asparagus, slow cooked duck egg, hollandaise, bacon crumb 8
- Red mullet, heritage tomato salad, black olive, basil 10
- Beetroot salad, goats cheese, smoked almonds, blackberry vinegar 6
- Pea veloute, pancetta, pickled mushrooms 6
- Duck liver parfait, crispy leg, cherries, gingerbread 8

#### MAIN

- Roast cod, mussels, garden radish, smoked emulsion, sushi rice cracker 17
- Yorkshire chicken, hen of the woods mushrooms, gnocchi, wild garlic veloute 15
- Gnocchi, spring vegetables, smoked almonds, wild garlic, aged parmesan 10
- Pork fillet, pigs cheeks, spring vegetables, jersey royals, Iberico bellota 16
- Grilled hake, wild garlic butter, sea spinach, brown shrimps, toasted almonds 16
- Herdwick lamb cushion, BBQ tomatoes, feta cheese, pressed potato 18

#### CHARGRILL

- 32 day dry aged Galloway ribeye 22
- Whole plaice, seaweed butter, house salad, jersey royals, samphire 22
- Rump Pavé steak (for two to share), roast vine tomatoes\* 24pp

Chargrill meat is served with skinny fries & salad

#### GRILL SAUCES 3

Herb butter / Béarnaise / Peppercorn

#### SIDES 3 ½

- Skinny fries / Pink fir potatoes & mint butter / House salad
- Broccoli, parmesan, béarnaise/ Peas, pancetta & onions

If you have any allergens please ask for details

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.

