



LUNCH

BITES

Artisan bread & butter 1½

Nuts 2½

STARTER

Cured sea trout, tartar sauce, pickles, toast 7½ or 12

Pea veloute, pancetta, pickled mushrooms 6

East coast fishcake, sauce gribiche, watercress 7

VEGETABLES & SALAD

Yorkshire asparagus, slow cooked duck egg, hollandaise, bacon crumb 7 or 12

Beetroot salad, goats cheese, smoked almonds, blackberry vinegar 6 or 9

Crispy duck, watercress salad, toasted sesame seeds 8 or 12

Heritage tomato salad, cucumber, basil mayonnaise, puffed rice 7 or 10

Caesar salad, chargrilled chicken or chargrilled salmon 12

SANDWICHES

Coach House club sandwich, house salad 10

Ham & mustard 7½

Smoked salmon, cream cheese & cucumber 7½

Keens Cheddar & tomato chutney (v) 7½

Egg mayonnaise (v) 7½

MAIN

Coach House fish, chips & tartare sauce 14

Gnocchi, spring vegetables, smoked almonds, wild garlic, aged parmesan 10

Fish pie, salmon, cod, prawns, scallops 12

Beef burger, brioche bun, bacon, gem lettuce, caramelized onion, gherkin 14

Herdwick lamb shoulder, spring vegetables, wild garlic 15

Seabream, heritage tomato, basil, black olive 12

8oz Ribeye steak, skinny fries & house salad 22

SAUCES 3

Herb butter / Béarnaise/ Peppercorn

SIDES 3 ½

Skinny fries/ Pink fir potatoes & mint butter / House salad/ Broccoli, parmesan, béarnaise/

Peas, pancetta, onions



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 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.

