

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 fancy treating yourselves, we hope you have a wonderful meal here with us.

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DINNER SAMPLE MENU

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BAR SNACKS

homemade focaccia bread ^(vg) - £4.5

Lovesome Hill cold pressed rapeseed oil & wild garlic balsamic ^(vg/gf) • fermented chilli butter ^(gf)

roast garlic hummus, citrus, fennel & pickled radish salad ^(gf/vg) - £6

pork crackling, apple purée ^(df/gf) - £6 • Yorkshire chorizo ^(gf/df) - £7 • padron peppers, bay leaf salt ^(vg/gf) - £7

marinated anchovies ^(df/gf) - £6 • smoked almonds ^(gf/vg) - £6 • crispy potato skins, black garlic mayonnaise ^(df) - £6

marinated pecorino, hot chilli honey ^(gf) - £8 • compressed cantaloupe melon, olive crumb ^(vg/gf) - £6

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STARTERS

GARDEN

taste of spring soup, wild garlic & spring onion, poached Good Fella egg ^{(v/gf)(vg available)} - £10

roasted & pickled beetroot salad, chicory, citrus, feta, candied walnut ^{(v/gf)(vg available)} - £12

purple sprouting broccoli, charred & tempura, broccoli purée, cherry blossom pickle,
garden herb mayonnaise ^(vg available) - £13

LAND & SEA

local fallow deer tortellini, celeriac purée, wild garlic, pesto - £15

Harperley Farm lamb cutlet, garlic yoghurt, wild garlic gremolata, garden herbs - £15

cured chalk stream trout, pickled garden rhubarb, blood orange, spring shoots, shaved black lemon ^(gf/df) - £15

M A I N S

G A R D E N

estate wild garlic risotto, zhoug, charred green chilli, pickled rhubarb, chicory, goats curd ^(gf / v) (vg available) - £22

roasted hispi cabbage, garlic emulsion, parsnip & buckwheat crust, cabbage puree, pickled shallot ^(gf / vg) - £21

L A N D & S E A

Cornish hake, ajoblanco, Yorkshire asparagus, Jersey Royal potatoes, Hepple gin dressing ^(gf) - £32

10oz Old White pork rib eye, beetroot salad, ranch dressing, elderflower pickle, shaved aged cheddar ^(gf) (df available) - £34

Yorkshire chicken, garlic labneh, seared sprouting broccoli, Coach House dukkah,
broccoli purée, cherry blossom pickle - £26

slow cooked Harperley Farm lamb ragu, homemade pasta, wild garlic emulsion, shaved Doddington ^(df available) - £28

grilled Waterford Farm steak with house salad, confit tomato and triple cooked chips ^(df)

8oz flat iron - £29 • 10oz sirloin - £42 • 8oz fillet - £52

T O S H A R E

32oz Limousin Côte de Boeuf - £95

S A U C E S

peppercorn ^(gf) - £4 • confit garlic aioli ^(v / gf) - £4.5 • chermoula ^(gf / vg) - £4 • fermented chilli butter ^(gf) - £4

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A L I T T L E E X T R A O N T H E S I D E

garden herb glazed new potatoes ^(gf) (vg available) - £6 • mac & cheese, garden herb crust - £7

cauliflower cheese ^(v) - £7 • aged cheddar, rocket salad, balsamic ^(gf / v) - £7

triple cooked chips ^(vg) - £6 • skin on fries, chilli salt ^(vg) - £6 • wild garlic & Doddington foccacia ^(v) - £8

pan roasted broccoli, sumac, Coach House dukkah ^(gf) (vg available) - £7

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A N D F O R A F T E R S

66% chocolate cremeaux, cherry blossom gelato, beetroot compote, filo crisp ^(v) - £10

steamed pine custard, tipsy cake croutons, stewed garden rhubarb ^(v) - £9

baked alaska, bronze fennel, apple compote, salsify ^(vg / gf) - £9

E S T A T E & G A R D E N I N S P I R E D G E L A T O

bronze fennel, sumac, salsify, with ricciarelli Tuscan cookies ^(gf) - £8.5

C H E E S E

British cheeses, Coach House bread & cracker, pickled garden vegetables, tomato chutney ^(gf available) - £22

Barncliffe Brie, Leeds Blue, Yoredale, Doddington, Settle Soft

GF - GLUTEN FREE • DF - DAIRY FREE • V - VEGETARIAN • VG - VEGAN

NOT ALL OF OUR INGREDIENTS ARE LISTED SO PLEASE LET THE
TEAM KNOW ABOUT ANY DIETARY REQUIREMENTS & ALLERGENS

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