

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.

LUNCH SAMPLE MENU

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

Yorkshire chorizo ^(df/gf) - £7 • padron peppers, bay leaf salt ^(vg/gf) - £7

pork crackling, apple purée ^(df/gf) - £6 • marinated anchovies ^(df/gf) - £6 • smoked almonds ^(gf/vg) - £6

crispy potato skins, black garlic mayonnaise ^(df) - £6 • Gordal olives ^(gf/vg) - £6

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

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 ravioli, 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, pickled shallot ^(gf) (vg available) - £21

L A N D & S E A

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

beer battered haddock & triple cooked chips, pea purée, garden herb mayonnaise, burnt lemon ^(df) (gf available) - £23

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

harissa chicken burger, baby gem, tomato, preserved black garlic aioli, aged cheddar, triple cooked chips, garden slaw - £24

grilled Waterford Farm steak with house salad, confit tomato & 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 sauce ^(gf) - £4 • roasted 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

wild garlic & Doddington foccacia ^(v) - £8 • aged cheddar, rocket salad, balsamic ^(gf / v) - £7

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

pan roasted broccoli, sumac mayonnaise, Coach House dukkah ^(gf) (vg available) - £6

triple cooked chips ^(vg) - £6 • skin on fries, chilli salt ^(df) - £6

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

66% chocolate cremeaux, cherry blossom gelato, apple 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

fruit scones, clotted cream, jam ^(v) - £5 • scruffy Doddington & chive scones, truffled mascarpone ^(v) - £5

chocolate fudge cookie - £3.5 • cake of the day - £4.5 • lemon curd & matcha croissant - £4.5

G F - GLUTEN FREE • D F - DAIRY FREE • V - VEGETARIAN • V G - VEGAN

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

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