

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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SUNDAY LUNCH SAMPLE MENU

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BAR SNACKS

homemade focaccia bread ^(vg) - £4.5

Lovesome Hill cold pressed rapeseed oil & wild garlic balsamic ^(vg/df) • 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, chilli honey ^(gf) - £8 • compressed cantaloupe melon, olive crumb ^(vg/gf) - £6

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STARTERS

GARDEN

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

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

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

LAND & SEA

confit Yorkshire chicken & leek risotto, rosemary focaccia & chicken skin crumb, Doddington ^(gf/df available) - £15

Skrei cod & rhubarb ceviche, preserved chilli & hazelnut emulsion, spring onion, picked dill ^(gf/df) - £16

local fallow deer terrine, pickled apple, crackling & watercress, burnt apple purée ^(gf/df) - £14

M A I N S

roast 38 day aged Limousin sirloin of beef ^{served pink (gf / df available)} - £26

roast Yorkshire chicken, apricot & garden herb stuffing ^(gf / df available) - £24

roast Nidderdale lamb leg, wild garlic pickle ^(gf / df available) - £25

pan roasted hispi cabbage, garlic emulsion, parsnip & buckwheat crust, pickled shallot ^{(gf) (vg available)} - £21

all served with; mash, seasonal greens, roasted root vegetables, roast potatoes, Yorkshire salad & Yorkshire pudding

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

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

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

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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

seasonal salad & dressing ^(gf / df available) - £5

cauliflower cheese ^(v) - £7

skinny fries, chilli salt ^(vg / gf) - £6

aged cheddar, rocket salad, balsamic ^(gf / vg) - £7

Swaledale chorizo pigs in blankets ^(df) - £7

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

apple crumble mixed berry, vanilla custard ^(vg / gf) - £9

honey panna cotta, rhubarb compote, kataifi, parsnip gelato ^(v) - £10

pain au chocolat bread & butter pudding, chocolate gelato ^(v) - £9

ESTATE & GARDEN INSPIRED GELATO

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

C H E E S E

British cheeses, bread & crackers, pickled vegetables, estate chutney ^(gf available) - £22

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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