

# 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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## BAR SNACKS

homemade focaccia bread <sup>(vg)</sup> - £4.5

*Lovesome Hill cold pressed rapeseed oil & lovage balsamic <sup>(vg/df)</sup> • lovage butter <sup>(df)</sup>*

roast garlic hummus, citrus, fennel & pickled radish salad <sup>(gf/vg)</sup> - £6 • Yorkshire chorizo <sup>(df/gf)</sup> - £8

pork crackling, apple purée <sup>(df/gf)</sup> - £6 • padron peppers, bay leaf salt <sup>(vg/gf)</sup> - £7

marinated anchovies <sup>(df/gf)</sup> - £6 • smoked almonds <sup>(gf/vg)</sup> - £6

Gordal olives <sup>(gf/vg)</sup> - £6 • crispy potato skins, black garlic aioli <sup>(df)</sup> - £6

Lindisfarne oysters, fermented chilli dressing, garden rhubarb & cherry blossom mignonette, lemon <sup>(df/gf)</sup>

*3 oysters - £12 • 6 oysters - £23.5*

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## STARTERS

GARDEN

cucumber & almond gazpacho, cucumber salad, oregano, citrus creme fraiche <sup>(gf/vg available)</sup> - £10

summer vegetable salad, asparagus veloute, cauliflower, radish, broad beans & peas <sup>(gf/vg)</sup> - £13

buratta, lovage, tomato passata, gremolata, garden herbs <sup>(gf)</sup> - £14

LAND & SEA

Harperley Farm braised lamb crumpet, gremolata, pickled fennel <sup>(df available)</sup> - £15

citrus cured monkfish carpaccio, pickled strawberry salsa, nasturtium <sup>(gf/df)</sup> - £16

little gem Caesar salad, anchovy, aged cheddar, focaccia crouton, soft boiled Good Fellas egg, chive <sup>(df/gf available)</sup> - £13

*add smoked Chalk Stream Trout - £9 • add Yorkshire chicken - £9*

## M A I N S

### G A R D E N

beetroot risotto, roasted beetroot, radish, smoked almond, Town Crier, zhoug cherry blossom (gf / v) (vg available) - £23

roast garden courgettes, courgette in horseradish oil, mint pickle, gooseberry, charred gem, lettuce ketchup (gf / vg) - £22

### L A N D & S E A

10oz sugar pit cured gammon, roast cauliflower & hispi cabbage, harissa honey, crème fraîche, walnut & raisin (gf) (df available) - £30

organic Harperley Farm lamb kofta burger, cheddar, harissa yoghurt, mint, milk bun, triple cooked chips, garden slaw - £24

market fish, Isle of Wight tomato salad, fermented chilli, picked shallot, garden herbs, lovage & bronze fennel gremolata (gf / df) - £32

Yorkshire chicken breast, panache of summer vegetables, jus gras, citrus oil (gf) (df available) - £28

beer battered haddock & triple cooked chips, pea purée, garden herb mayonnaise, burnt lemon (df) (gf available) - £24

grilled Waterford Farm steak with house salad, confit tomato & triple cooked chips (gf / 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) - £4.5 • confit garlic aioli (v / gf) - £4.5 • chermoula (gf / vg) - £4.5 • lovage butter (gf) - £4.5

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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

lovage garlic & Doddington foccacia (v) - £6.5 • house salad, picked leaves & garden pickles (gf / v) - £6.5

garden herb glazed new potatoes (gf) (vg available) - £6.5 • harissa roasted courgette (vg / gf) - £6.5

triple cooked chips (vg / gf) - £6.5 • skin on fries, chilli salt (vg / gf) - £6.5 • scorched green beans, garlic aioli (vg / gf) - £6.5

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

garden blackcurrant leaf cheesecake, poached blackcurrant - £10

English strawberry pavlova, verbena gelato (gf / vg) - £10

watermelon & bronze fennel trifle, yoghurt, Lovesome rapeseed sponge (v) - £9

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

Winslade • Leeds Blue • Yoredale • Doddington • Settle Soft

### A F F O G A T O

homemade gelato, Lontons double espresso, biscotti - £8

vanilla • matcha

### 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

sage, grapefruit, rose, with ricciarelli Tuscan cookies (gf) - £8.5

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

chocolate chip cookie - £3.5 • cake of the day - £4.5

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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