

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.

SUNDAY LUNCH SAMPLE MENU

BAR SNACKS

homemade focaccia bread ^(vg) - £4

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

crispy potato skins, black garlic mayonnaise ^(df / gf available) - £6 • marinated anchovies ^(df / gf) - £5

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

pork crackling, apple purée ^(df / gf) - £5 • Gordal olives ^(gf / vg) - £5 • smoked almonds ^(gf / vg) - £5

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STARTERS

GARDEN

estate garden artichoke soup, focaccia croutons, truffle oil ^(gf / vg available) - £11

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

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, pickled dill ^(gf / df) - £16

ham hock terrine, pickled apple, crackling & watercress, burnt apple puree ^(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 Middle White pork loin, apple purée (gf / df available) - £24

roasted parsnip, damson ketchup, leek top pesto, sumac emulsion, fermented chilli, Doddington (gf / vg available) - £21

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

Chalk Stream trout, heritage potato cassoulet, cucumber ketchup, spring greens, dill oil (gf) - £30

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

carrot risotto, roasted winter roots, gremolata, crispy kale, Chevin, chive flower pickle (gf / v) (vg available) - £20

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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) - £4.5

cauliflower cheese (v) - £6

skinny fries, chilli salt (vg) - £5

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

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

apple crumble, rosemary custard (v) - £8

lemon posset, rhubarb sorbet, shortbread (v) (gf available) - £9

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

citrus polenta cake, lovesome rapeseed oil sorbet, lemon curd (vg / gf) - £11

ESTATE & GARDEN INSPIRED GELATO

black lemon, sumac, bay leaf with ricciarelli Tuscan cookies (gf) - £8.5

C H E E S E

British cheeses, fruit 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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