

COACH · HOUSE

MODERN KITCHEN & BAR

LUNCH SAMPLE MENU

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 ^(vg) - £4.5

Lovesome Hill cold pressed rapeseed oil & fig leaf balsamic ^(vg / gf) • lovage butter ^(gf / v)

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

Gordal olives ^(gf / vg) - £6 • roast garlic hummus, citrus, seed cracker ^(gf / vg) - £6 • padron peppers, celery salt ^(vg / gf) - £7
marinated anchovies ^(df / gf) - £6 • spiced chorizo ^(df / gf) - £8 • crispy potato skins, black garlic mayonnaise ^(df / gf) - £6

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STARTERS

GARDEN

spiced courgette soup, black olive crumb, Doddington aged cheddar straw ^(gf / vg available) - £10

buratta, fig leaf oil, fig leaf chutney, candied walnuts ^(gf / v) - £14

confit garden Pink Fir potatoes, crisps, onion jam, pickled shallot, rouille, gremolata ^(gf / vg) - £13

LAND & SEA

Harperley Farm organic beef hash, pickled red cabbage, green chilli, buttermilk ^{(df available) (gf)} - £15

Cornish Blue Fin tuna carpaccio, olive brine, garden tomato & corn salsa, focaccia crouton ^{(df) (gf available)} - £16

little gem Caesar salad, anchovy, aged cheddar, focaccia crouton, soft boiled Good Fellas egg, chive ^(df / gf available) - £13
add smoked salmon - £9 • add Yorkshire chicken - £9

M A I N S

G A R D E N

beetroot risotto, roasted beetroot, radish, smoked almond, goats curd, cherry blossom ^{(gf / v) (vg available)} - £23

aubergine schnitzel, baba ghanoush, BBQ brassicas, cucumber, mint ^(gf / vg) - £23

L A N D & S E A

organic Harperley farm beef burger, cheddar, garden roast garlic aioli, gem lettuce, tomato, gherkin, garden slaw, triple cooked chips - £24

chalk stream trout, Pink Fir Waldorf salad, fish bone sauce, walnut ketchup ^(gf) - £32

Yorkshire chicken, Hasselback potatoes, red cabbage purée, spiced raw slaw, blackberry ^{(gf) (df available)} - £28

rare breed pork loin, BBQ courgette & aubergine, broad bean hummus, baba ghanoush, horseradish oil ^{(gf) (df available)} - £30

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

grilled Waterford Farm steak with dressed leaves, confit tomato and triple cooked chips ^(df / gf)

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) - £4.5 • garlic aioli ^(v / gf) - £4.5 • chermoula ^(gf / vg) - £4.5 • lovage butter ^(gf / v) - £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

tomato, garden herb & balsamic salad ^(vg / gf) - £6.5 • triple cooked chips ^(vg / gf) - £6.5

garden herb glazed new potatoes ^{(gf) (vg available)} - £6.5 • skin on fries, chilli salt - £6.5

charred garden green beans, pickled red onion, feta ^{(vg available) (v / gf)} - £6.5

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A N D F O R A F T E R

blackberry summer pudding, yoghurt gelato pickled blackberry - £10

apple tarte fine, clotted cream, salted caramel sauce - £10

gooseberry panna cotta, elderflower, almond crumb, lemon verbena ^(gf / vg) - £9

British cheeses, Coach House bread & sourdough crackers, pickled vegetables, gooseberry chutney, ^(gf available) - £22

Town Crier • Harrogate Blue • Yoredale • Doddington • Long Swales

A F F O G A T O

Lontons double espresso, biscotti, homemade gelato - £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 & S O R B E T

apricot, dahlia pinnata, verbena with ricciarelli Tuscan cookies ^(gf) - £8.5

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