

COACH · HOUSE

MODERN KITCHEN & BAR

SUNDAY 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)

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

padron peppers, celery salt ^(vg / gf) - £7 • pork crackling, apple purée ^(df / gf) - £6 • Yorkshire chorizo ^(gf / df) - £8

smoked almonds ^(gf / vg) - £6 • roast garlic hummus, citrus, seed cracker ^(gf / vg) - £6

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STARTERS

GARDEN

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

sweetcorn velouté, black olive crumb, Doddington aged cheddar straw ^(gf / vg available) - £10

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

LAND & SEA

torched sardines, romesco, pickled garden gooseberries ^(gf / df) - £16

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

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

little gem Caesar salad, anchovy, Doddington, 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

roast 38 day aged Limousin sirloin of beef [served pink] (gf / df available) - £28

roast Yorkshire chicken, apricot & garden herb stuffing (gf / df available) - £26

roast Middle White pork rack, burnt apple purée (gf / df available) - £26

aubergine schnitzel, baba ghanoush, cucumber, mint pickle (gf / vg available) - £22

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

Chalk Stream trout, Pink Fir Waldorf salad, fish bone sauce, walnut ketchup (gf) - £32

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

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

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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

Swaledale pigs in blankets - £6.5

cauliflower cheese (v) - £6.5

skinny fries, chilli salt (vg / gf) - £6.5

triple cooked chips (vg / gf) - £6.5

braised red cabbage (vg / gf) - £6.5

tomato, garden herb & balsamic salad (gf / vg) - £6.5

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

raspberry parfait, meringue, lemon curd (vg / gf) - £10

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

apple & blackberry strudel, vanilla gelato (v) - £9

British cheeses, Coach House bread & cracker, pickled garden vegetables, estate chutney (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 & S O R B E T

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

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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