

COACH · HOUSE

MODERN KITCHEN & BAR

DINNER 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) • *bronze fennel butter* ^(gf / v)

crispy potato skins, black garlic mayonnaise ^(df / gf) - £6 • padron peppers, bay leaf salt ^(vg / gf) - £7

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

Gordal olives ^(gf / vg) - £6 • roast garlic hummus, citrus, seed cracker ^(gf / vg) - £6 • spiced chorizo ^(df / gf) - £8

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STARTERS

GARDEN

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

garden onion soup, greenhouse chilli crème fraîche, Doddington scruffy scone ^(gf / vg available) - £10

Pink Fir potato rosti, courgette remoulade, balsamic onion jam, pickled shallot ^(gf) - £13

roasted garden beetroot salad, charred beetroot leaves, truffle honey, smoked almonds, pickled beetroot ^(gf / vg available) - £14

LAND & SEA

Harperley Farm house cured beef charcuterie, preserved fig, beef dripping sourdough toast ^(df / gf available) - £16

tempura fried local lobster, herb mayonnaise, chilli dressing ^(df / gf available) - £16

M A I N S

G A R D E N

leek risotto, leek top pesto, pecorino, leek oil, braised leek, fried leek ^(gf / vg available) - £23
braised hispi cabbage, cabbage purée, pickled walnut, burnt apple, horseradish dressing ^(vg / gf) - £22

L A N D & S E A

Yorkshire chicken breast, roasted heritage carrot, carrot purée, rosti, jus gras ^(gf) - £28
chalk stream trout nicoise, garden potatoes, fine beans, shallot remoulade,
Gordal olive, tomato, capers, poached egg ^(gf / df available) - £32
hot honey pork belly, creamed corn, garden beetroot raw slaw, crackling ^(gf) - £30
seared duck breast, damson ketchup, pickled blackberry, potato boulangère ^(gf) - £36
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 • bronze fennel butter ^(gf / v) - £4.5 • chermoula ^(gf / vg) - £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

skin on fries, chilli salt ^(vg / gf) - £6.5 • tomato, garden herb & balsamic salad ^(gf / vg) - £6.5
triple cooked chips ^(vg / gf) - £6.5 • garden herb glazed new potatoes ^{(gf) (vg available)} - £6.5 • bacon & hispi cabbage ^(gf) - £6.5
harissa roasted courgettes ^(gf / vg) - £6.5 • charred pickled green beans & blackberries, feta ^{(vg available) (v / gf)} - £6.5

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

garden pear caramel tarte fine, lemon sorbet ^(v) - £10
fig leaf panna cotta, roasted figs, fig granola ^(gf/vg available) - £10
estate honey parfait, almond, white chocolate, fennel pollen, lemon ^(gf / v) - £10
British cheeses, Coach House bread & cracker, pickled vegetables, gooseberry chutney, sourdough cracker ^(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
matcha • vanilla

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, blackberry, sweetcorn 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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