

COACH · HOUSE

MODERN KITCHEN & BAR

SUNDAY 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

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

Cornish tuna carpaccio, garden corn & chilli salsa, greenhouse lime leaf crème fraîche ^(gf / df available) - £15

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

grilled hispi cabbage, cabbage purée, walnut, apple ^(gf / vg available) - £22

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

chalk stream trout nicoise, garden potatoes, fine beans, shallot remoulade,

Gordal olive, tomato, capers, poached egg ^(gf / df available) - £32

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

leek risotto, leek top pesto, Harrogate Blue, leek oil, braised leeks, fried leek ^(gf / 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

cauliflower cheese ^(v) - £6.5

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

triple cooked chips ^(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

crème brûlée, toasted sliced pear ^(v) - £9

pear tart, yoghurt gelato, apple caramel ^(v) - £9

fig leaf panna cotta, roasted figs, fig granola ^(gf / vg) - £10

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

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

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

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

strawberry, 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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