

# COACH · HOUSE

MODERN KITCHEN & BAR

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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, Lovesome Hill cold pressed rapeseed oil & fig leaf balsamic <sup>(vg)</sup> - £4  
*Acorn Dairy cultured butter* - £1

smoked almonds <sup>(gf / vg)</sup> - £5 • Gordal olives <sup>(gf / vg)</sup> - £5 • marinated anchovies <sup>(df / gf)</sup> - £5

pork crackling, apple purée <sup>(df / gf)</sup> - £4.5 • Yorkshire chorizo <sup>(df / gf)</sup> - £6

padron peppers, bay leaf salt <sup>(vg / gf)</sup> - £5.5 • crispy potato skins, black garlic aioli <sup>(df) (gf available)</sup> - £4.5

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## STARTERS

GARDEN

creamed wild mushrooms on toast, gremolata, crispy onions, balsamic onion jam <sup>(vg / gf available)</sup> - £12

BBQ purple sprouting broccoli, Cote Hill Blue cheese custard, smoked almond, poached Yorkshire rhubarb <sup>(gf / v)</sup> - £13

preserved garden beetroot, estate honey & truffle dressing, candied walnut, chia seed cracker, pickled blackcurrants <sup>(gf / vg)</sup> - £12

LAND & SEA

slow cooked Harperley farm lamb cutlet, greenhouse chilli & estate honey, couscous, gremolata, mint gel <sup>(df)</sup> - £14

clam, smoked haddock & preserved garden corn chowder, old Winchester scruffy scone - £11

North Atlantic cod kedgerree curry mayonnaise, garden pickles, lemon gel <sup>(gf) (df available)</sup> - £15

## M A I N S

roast 38 day aged Limousin sirloin of beef<sup>\*</sup> (served medium rare) - £24

roast Yorkshire chicken, apricot & sage stuffing (gf / df available) - £23

roast Middle White pork rack, roasted apple purée (gf / df available) - £23

roast cauliflower, spiced chermoula (vg / df available) - £19

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

beer battered haddock, skinny fries, pea purée, garden herb mayonnaise (df) - £21

Chalk Stream Trout, sauté heritage potatoes, chorizo, spinach, horseradish crème fraiche, citrus dressing<sup>†</sup> (gf) (df available) - £28

leek risotto, leek top pesto, leek ash, Yellison goats cheese, smoked almond (gf) (vg available) - £20

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## A L 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

skinny fries, fermented chilli salt (vg) - £4

roast rooster potatoes (gf / df) - £4.5

cauliflower cheese (v) - £5.5

triple cooked chips (vg) - £5.5

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

apple & winter berry crumble, vanilla custard (v / gf) (vg available) - £8

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

dark chocolate mousse, candied Jerusalem artichoke granola, fig leaf gelato (gf) (vg available) - £10

sticky toffee pudding, butterscotch sauce, vanilla ice cream (v) - £8

## C H E E S E

British cheeses, lavosh crackers, pickled celery, chard chutney (gf available) - £20

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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