

COACH · HOUSE

MODERN KITCHEN & BAR

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 & lovage balsamic ^(vg / gf)

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

padron peppers, bay leaf 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, fennel & pickled radish salad ^(gf / vg) - £6

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STARTERS

GARDEN

Isle of Wight tomato gazpacho, pickled cucumber, black lime crème fraîche, tomato salad ^{(gf) (vg available)} - £11

courgette & spelt fritter, spiced courgette frites, courgette & cream cheese purée ^(v) - £13

garden beetroot & fine bean salad, torched Winslade, apple & pickled radish ^(gf / v) - £13

LAND & SEA

organic Harperley Farm sirloin carpaccio, shaved aged cheddar, garlic aioli, pickled fennel ^(gf) - £16

torched Scottish mackerel, English strawberry & cucumber salsa, strawberry ketchup ^(gf / df) - £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

baked hispi cabbage, cauliflower purée, hazelnut crust ^(gf / vg available) - £22

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

Chalk Stream trout, Isle of Wight tomato salad, fermented chilli, picked shallot, garden herbs, zhoug dressing ^(gf / df) - £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

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

fig leaf panna cotta, candied almonds, blackberry sorbet ^(gf / v) - £10

apple & blackcurrant crumble, salsify custard ^(gf) - £8

croissant toffee pudding, toffee sauce, croissant 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

blackcurrant leaf, gooseberry, salad burnet 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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