

# 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.

•

## BAR SNACKS

homemade focaccia bread <sup>(vg)</sup> - £4.5

*Lovesome Hill cold pressed rapeseed oil & lovage balsamic <sup>(vg/gf)</sup> • lovage butter <sup>(gf)</sup>*

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

pork crackling, apple purée <sup>(df/gf)</sup> - £6 • Yorkshire chorizo <sup>(gf/df)</sup> - £8

smoked almonds <sup>(gf/vg)</sup> - £6 • roast garlic hummus, citrus, fennel & pickled radish salad <sup>(gf/vg)</sup> - £6

•

## STARTERS

GARDEN

roasted cauliflower soup, aged cheddar scruffy scone <sup>(vg/gf available)</sup> - £10

spring vegetable salad, pickled garden rhubarb & radish, garden herb tzatziki <sup>(vg/gf)</sup> - £13

Darling Blue cheese custard, lovage & three-cornered leek salad, torched garden leeks, pickled rhubarb <sup>(gf)</sup> - £14

LAND & SEA

Harperly Farm braised lamb crumpet, gremolata, black lime yoghurt - £13

little gem Caesar salad, anchovy, Doddington, focaccia crouton, soft boiled Good Fellas egg, chive <sup>(df/gf available)</sup> - £13

*add smoked salmon - £9 • add Yorkshire chicken - £9*

## M A I N S

roast 38 day aged Limousin sirloin of beef <sup>served pink (gf / df available)</sup> - £28

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

roast Middle White pork loin, apple purée <sup>(gf / df available)</sup> - £26

aged cheddar & buckwheat crusted cauliflower, pickled rhubarb & gem salad, zhoug dressing <sup>(vg / gf available)</sup> - £22

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

market fish, spring green & pearl onion fricassée, wild garlic oil, bronze fennel <sup>(gf) (df available)</sup> - £32

beer battered haddock & tripple cooked chips, pea purée, garden herb mayonnaise, burnt lemon <sup>(df) (gf available)</sup> - £24

pea risotto, fried nettles, Eden Valley, cherry blossom pickle, smoked almond <sup>(gf) (vg available)</sup> - £23

•

## A L I T T L E E X T R A O N T H E S I D E

cauliflower cheese <sup>(v)</sup> - £6.5

Swaledale pigs in blankets - £6.5

seasonal salad & dressing <sup>(gf / df available)</sup> - £6.5

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

harissa roasted courgette <sup>(vg / gf)</sup> - £6.5

•

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

strawberry Eton mess <sup>(gf)</sup> - £9

apple strudel, salsify custard <sup>(vg available)</sup> - £9

buttermilk panna cotta, salad burnet <sup>(gf / v)</sup> - £10

pain au chocolat bread & butter pudding, vanilla gelato <sup>(v)</sup> - £9

British cheeses, Coach House bread & cracker, pickled garden vegetables, lovage chutney <sup>(gf available)</sup> - £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

sage, tiramisu, verbena with ricciarelli Tuscan cookies <sup>(gf)</sup> - £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

C H  
•  
M L