

# DINNER MENU



Lancashire has a growing band of dedicated farmers and producers using skills passed down through generations, and we at The Midland are proud to associate ourselves with their fantastic local produce. From our famous Morecambe Bay shrimps to locally sourced meat, fish, cheese and ice cream, their hard work and dedication is a constant source of inspiration, and our menu is a celebration of their traditions.

Guests on a dinner inclusive rate may choose any starter, main and dessert. All other dishes, and items with a supplement price (e.g. \*£3.00) will be charged accordingly.

## to begin...

Homemade Soup of the Day (v) (g)	£ 4.95
Frank Benson's Morecambe Bay Shrimps with blade mace butter, endive salad and crusty wholemeal bread	£8.25 (£1.25*)
Roasted scallops and celeriac (g) crispy pancetta and thyme	£ 8.95 (£1.95*)
Oxtail cannelloni with Jerusalem artichokes spinach and truffle oil	£ 7.95
Goat's cheese and pear tartlet (v) rocket and walnut salad	£6.50
Pressed ham hock and pork terrine (g) beetroot relish and Lamb's lettuce	£ 7.25
Port of Lancaster smoked salmon warm blinis, micro herbs and chive cream	£7.00
Soused mackerel (g) carrot and ginger salad	£5.75
Rabbit Rilette salad Lyonnaise and poached egg	£ 6.95

## to follow...

Roasted Goosnargh Duck Breast black pudding potato cake and carrot purée	£18.50
Cumbrian Rib-eye Steak (8oz) (g) roast tomato, mushroom, hand-cut chips and watercress (Choose from béarnaise or peppercorn sauce)	£21.50 (£1.50*)
Roast Rump of Lamb (g) puy lentils, braised belly, root vegetables and rosemary sauce	£ 17.50
Blade of Beef Bourguignon (g) mashed potato, red chard and red wine sauce	£ 16.95
Goosnargh Chicken Normandy (g) turned apples, wilted spinach, Parisian potatoes and Calvados sauce	£16.50
Butternut Squash and sage polenta (v) Garstang blue cheese and rocket salad	£12.95
Pork Three Ways (braised, pan-fried and roasted) buttered greens and mustard mash	£16.95
Roasted Monkfish noodles, mussels and aromatic sauce	£17.95
Pan-Fried Sea bass (g) boulangerie potatoes, artichokes and salsify	£16.95
Herb Gnocchi (v) fondant potato, spring vegetables and thyme jus	£13.50
Market Fish of the Day seasonal potatoes and vegetables	£16.50

## side dishes

Creamy Mashed Potato	£2.75
Homemade Fries with Sea Salt	£2.75
Braised Red Cabbage	£2.75
Mixed Salad	£2.75
Market Vegetables	£2.75

## to finish...

Warm Hazelnut Cake Muscovado parfait and roasted hazel nuts	£5.95
Classic Vanilla Crème Brûlée shortbread	£5.95
Sticky Toffee Pudding butterscotch sauce and vanilla ice cream	£5.95
Apple Tart Tatin sultana and Calvados ice cream	£5.95
Dark Chocolate Delice passion fruit and candied ginger	£5.95
Fromage Blanc and Pear Mousse Pedro Ximenez syrup	£5.95
Selection of 'Cool Cow' Ice creams and Sorbets (three scoops) please ask your waiter	£5.95
Selection of English cheeses fruit chutney and homemade Chorley cakes, to include	£8.50 (£2.00*)
Flower Marie (East Sussex): Soft, creamy ewe's milk with delicate fresh sweet flavour and melting texture	
Mrs Kirkham's (Lancashire): Made in Goosnargh near Preston, a tangy acidic flavour with a crumbly texture.	
Swaledale (Yorkshire): Firm yet slightly crumbly with a fresh acidity and a sweetness that reflects the character of the grazing.	
Blue Whinnow (Cumbria): Using milk from Thornby Moor Dairy's Shorthorn herd, a mild yet distinctive flavour and creamy texture.	
Oxford Isis (Oxfordshire): A rind-washed, full fat soft cheese using honey mead. Received British Cheese Lovers Gold Trophy in 2008	
Guest cheese of the week - please ask your waiter	
(v) – suitable for those with a vegetarian diet (g) – suitable for those with a gluten-free diet (please ask your waiter or waitress for suitable dessert options)	

If you are staying with us on consecutive nights and would like something that is not on our menu, please ask a member of the team and our Head Chef will be pleased to assist wherever possible.

All main courses are presented as complete dishes.

Some dishes may contain nuts, or traces of nuts. To the best of our knowledge, all ingredients are GM free. All prices are inclusive of VAT at the current rate.