

# 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 (g)                                                                                                      | £6.00           |
| Frank Benson's Morecambe Bay Shrimps<br>Toasted rye bread                                                                         | (£3.75*) £ 9.50 |
| Roast Scottish Scallops (g)<br>Braised chicken wing, charred sweetcorn, sweetcorn purée, tarragon oil                             | (£3.75*) £9.50  |
| Caramelised red cabbage (g) (v)<br>Roast parsnips, kohlrabi, crispy kale, manchego cheese, pickled apple purée and apple dressing | £8.00           |
| Pressing of Smoked ham hock<br>Pig's cheek and Guinea fowl, ham Scotch quail egg, chicory and sweet mustard salad                 | £8.50           |
| Beetroot and Goats cheese (g) (v)<br>Hazelnuts and oats, pickled beetroot, golden beetroot                                        | £8.25           |
| Roast Lancashire Quail breast (g)<br>Ballontine of leg, artichoke purée, crisp and pickled pears                                  | £8.25           |

## to follow...

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| Two way beef and onion (g)<br>5oz Himalayan salt aged beef fillet, braised blade, onion purée, pickled shallot, mini fondant potato, kale | (£7.50) £27.75 |
| Roast Cumbrian Pheasant breast (g)<br>Leg Confit, cabbage, roast parsnip purée, rainbow chard, parmentier potatoes, juniper sauce         | £19.00         |
| Roast haunch of Holker hall venison<br>Venison roly poly, broccoli purée, beetroot gel, pickled red cabbage                               | £19.50         |
| Goosnargh duck breast (g)<br>Duck leg, lentil casserole, glazed turnips, pickled pears, cardamom jus                                      | £19.00         |
| Pan fried brill (g)<br>Roast salsify, artichokes, spinach, Morecambe Bay shrimp beurre noisette, parsley                                  | £20.00         |
| Celeriac and wild mushroom pastilla (v)<br>Sautéed globe artichoke, baby leeks, pickled shiitake mushrooms, chervil oil                   | £14.00         |
| Market fish of the day (g)                                                                                                                | £17.50         |
| Hazelnut gnocchi (v)<br>Kohlrabi, baby spinach, pickled apples, parsley and lemon                                                         | £14.00         |

## side dishes...

|                         |                   |           |
|-------------------------|-------------------|-----------|
| Hand cut chips          | Mixed leaf salad  | all £3.00 |
| Seasonal greens         | Market vegetables |           |
| Rocket & parmesan salad |                   |           |

## to finish...

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|---------------------------------------------------------------------------------------------------------------------|---------------|
| Stem ginger panna cotta<br>Poached rhubarb, Grasmere ginger bread crumb, rhubarb sorbet                             | £7.50         |
| Roast pear and hazelnut cake<br>Red wine syrup, vanilla ice cream                                                   | £7.50         |
| Apple tart fine<br>Sultana and calvados ice cream                                                                   | £7.50         |
| Passion fruit Crème Brûlée<br>Short bread                                                                           | £7.50         |
| Sticky toffee pudding<br>Vanilla ice cream, butterscotch sauce                                                      | £7.50         |
| Pecan and Mandarin semifreddo (g)<br>Candied pecans, mandarin gel                                                   | £7.50         |
| Chocolate and salted caramel cake<br>Espresso sorbet, Pedro Ximenez syrup                                           | £7.50         |
| Selection of Great British Cheeses<br>Fruit chutney, homemade Chorley cakes and an individual taster of white port. | (£2.00) £9.50 |

## wine pairing...

We believe that great pairing of wine and food is what elevates fine restaurant dining from delicious to truly memorable. We have associated different dishes with our current wine list to help you choose a fantastic wine which compliments your meal.

### Bin 1. Laurent Perrier Brut N.V £45.00

We recommend with our "Roast Scottish Scallops" a classic combination to begin our pairings. This Laurent Perrier champagne is also a natural complement to our "Pecan and Mandarin semi-freddo" which is a creamy, sweet, Italian favorite dessert.

### Bin 20. Kuraka Sauvignon Blanc, Marlborough, New Zealand £24.00

We would recommend with "Pan Fried Brill" which will really enhance the fresh turbot. We would also recommend this with the "Morecambe Bay Shrimps" also on the brill dish which unsurprisingly with the saltiness of the butter the sauvignon will cut through delightfully.

### Bin 23. Sharpham Dart Valley Reserve, Devon, England £29.00

This light, fragrant gooseberry, elderflower aromas give way to a surprisingly decent-weighted English wine that offers a bit more juiciness than we are used to in this country. This English wine complements our "Hazelnut Gnocchi" Dish due to its smooth finish and fruity flavours. This Wine is also a beautiful combination with our "Roast Lancashire Quail" Poultry and Chardonnay going hand in hand.

### Bin 46. Shiraz/Cabernet, Moonlight Organics \*Fairtrade\*, South Africa £24.00

With its lovely red-brick colour and spiciness on the nose, this smooth well-balanced Shiraz blend is a very easy-drinking wine, despite its relative strength. In the mouth, ripe raspberry flavours, gentle tannins and pepper/cinnamon notes. This 'Vegan' Red wine is a fantastic match with our "Passion fruit Crème Brûlée" with its tartness matching extremely well. We would also recommend this red with our "Goosnargh Duck breast" as the Shiraz grape has respect for the Duck breast.

### Bin 55. Three Amigos, Shiraz/Mataro/Grenache, Mcherry Hohnen Margaret river, Australia £33.00

This extremely popular blend of grape wine is a superb match with our new dish of "Two way Beef & Onion" and naturally compliments the beautiful cut of fillet of beef. The other obvious choice is the "Haunch of Venison" this cut of flavoursome deer is a natural marriage with this extremely good value red.

These pairing have been hand selected to accompany the specific dishes, please take this as a guide only. We hope you enjoy the selection.