

VEGAN 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. Their hard work and dedication is a constant source of inspiration and our menu is a celebration of their traditions.

to begin...

Caramelised red cabbage (g)	£6.50
Roast parsnips, kohlrabi, crispy kale, pickled apple purée, apple dressing	
Caramelised chicory (g)	£6.50
Apple and walnut salad	
Roast root vegetable salad (g)	£6.50
Charred sweetcorn, parsley dressing	

to follow...

Spiced quinoa (g)	£14.00
Rainbow chard, Parisienne potatoes, broccoli purée, beetroot gel, herb dressing	
Lentil casserole (g)	£14.00
Roast root vegetables, glazed turnips, pickled pears	
Sautéed wild mushrooms (g)	£14.00
Globe artichoke, baby leeks, pickled shiitake, chervil oil	

side dishes...

Minted potatoes (g)	Mixed leaf salad (g)	all £3.00
Greens (g)	Market vegetables (g)	

to finish...

Fresh fruit salad (g)	£5.50
Selection of sorbets (g)	£5.50
Roast pear (g)	£6.50
Espresso sorbet, red wine syrup	

Some dishes may contain nuts, or traces of nuts. To the best of our knowledge, all ingredients are GM free. Before ordering please speak to our staff if you have a food intolerance or allergy. All prices are inclusive of VAT at the current rate.