

GLUTEN FREE LUNCH 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.

Some items with a supplement price (e.g. *£3.00) will be charged accordingly.

2 courses £21.50 or 3 courses £24.50

to begin...

Homemade soup of the day

Frank Benson's Morecambe Bay shrimps (£3.25*)
served warm with toasted gluten free bread

Asparagus

watercress, potato and hollandaise sauce

Pressed of pig cheek

apple, celery and walnut salad

Classic port of Lancaster smoked salmon

radish and fennel salad, gluten free bread

to follow...

Roast chicken breast

crushed jersey royals, peas and broccoli purée, asparagus, light smoked bacon sauce

Roast skate

parsley mash, braised baby gem, crispy capers, lemon gel and beurre noisette

Lamb

Roast Rump of lamb, Parisienne potatoes, pea, mint and broad bean fricassee

Piedmont pepper (v)

basil Quinoa, tomato and olive dressing

Market fish of the day

side dishes...

all £3.00

Mashed potato

Minted potatoes

Buttered greens

Mixed leaf salad

Market vegetables

to finish...

Cardamom crème brûlée

orange gluten free biscuits

Pavlova

steeped berries and vanilla cream

Dark chocolate brownie

orange and marshmallow

Selection of Lewis' of Morecambe ice creams

All main courses are presented as complete dishes.