

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...

Heirloom Tomatoes (g) Courgettes, basil, micro rocket	£8.00
Fennel Salad Pickled radish, watermelon, rocket and lemon oil	£7.50
Heritage Carrots Peas, mint and onions	£7.50

to follow...

Spiced Quinoa (g) Hispi cabbage, pickled peach purée, charred peach	£15.00
Spiced Aubergine (g) Pickled aubergine, slow-cooked tomato, charred bay gem, basil oil	£15.00
Pea & Mint Tabbouleh Charred sweet corn, baby carrots, baby leeks, crispy capers, parsley gel and mint	£15.00

side dishes...

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

to finish...

Warm Dark Chocolate Brownie Macerated strawberries	£7.50
Fresh Fruit Salad (g)	£6.00
Selection of Sorbets (g)	£6.00

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.