

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)	£5.50
Heirloom Tomatoes (g) (v) Burrata, courgettes, basil, micro rocket	£8.00
Roast Scallops (£1.50*)	£10.50
Fennel purée, watermelon, dill yoghurt, squid ink tuille	
Pressing of Pork	£8.50
Curried cauliflower purée, cauliflower bhaji, mazuna	
Slow-cooked Duck Egg (v)	£8.50
Peas, mint and onions, brioche crumb	
Seared Rabbit Loin	£8.75
Heritage carrots, rabbit fritter, crispy capers	
Scorched Wasabi & Cucumber Cured Mackerel (g)	£8.00
Pickled radish, buckler sorrel	
Crab Salad (g)	£9.00
Sorrel and spinach salad, cucumber and oyster dressing	

to follow...

8 oz Himalayan Salt Aged Fillet Steak (g) (£9.50*)	£29.50
Chunky chips, slow cooked tomato and flat cap mushroom, peppercorn sauce	
Ribble Valley Corn-fed Chicken Breast (g)	£17.75
Crushed Jersey royals, leg ballontine, fennel purée, chargrilled fennel and a light basil jus	
Roast Rump of Lamb (g)	£18.75
Pea purée, slow-cooked lamb belly, peas and broad beans, sautéed sweetbreads, pickled beetroot, mini fondant, rosemary jus	
Roast Goosnargh Duck Breast	£18.95
Duck confit pomme dauphine, hispi cabbage, pickled peach purée, charred peach, duck jus	
Roast Halibut Fillet (g)	£20.00
Smoked sweetcorn purée, charred sweet corn, peas, lemon gel, parsley potatoes	
Market Fish of the Day (g)	£17.00
Spiced Aubergine, Spinach and Courgette Open Lasagne (v)	£15.00
Pickled aubergine, raclette cheese, brioche crumb, basil oil	
Pea & Mint Tabbouleh (v)	£15.00
Charred sweet corn, baby carrots, baby leeks, crispy capers, parsley gel, mint and coriander yoghurt	

side dishes...

all £3.00

Hand cut chips	Mixed leaf salad
Seasonal greens	Market vegetables
Rocket & parmesan salad	

to finish...

Chocolate and Mint	£7.50
Chocolate mousse, chocolate financier, mint anglaise, aerated white chocolate	
Orange Blossom Crème Brûlée	£7.50
Lemon shortbread	
Sticky Toffee Pudding	£7.50
Vanilla ice cream, butterscotch sauce	
Raspberry Parfait (g)	£7.50
Yuzu gel, puffed wild rice, steeped raspberries	
Apple Mousse	£7.50
Tarragon sponge, hay baked apple purée, brioche crumb	
Strawberries and Cream (g)	£7.50
Vanilla cream, macerated strawberries and sorrel	
Selection of Local Ice Creams	£7.25
Selection of Great British Cheeses (£2.00*)	£9.50
Fruit chutney, homemade Chorley cakes, an individual taster of white port	

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 this champagne with our **Roast Scallops** which is a classic combination to begin our pairings. This Laurent Perrier champagne is also a fresh complement to our **Strawberries and Cream** which is our twist on the classic favourite dessert

Bin 23. Kuraka Sauvignon Blanc, Marlborough, New Zealand £27.00

This great new world wine will really enhance the **Roast Halibut Fillet** with the saltiness of the butter this sauvignon cuts through delightfully with its crisp and aromatic notes

Bin 25. Unoaked Chardonnay, Grootse Post, South Africa £29.00

This fresh wine has lovely citrus and lime tones. The South African wine complements our **Chocolate and Mint** dessert due to its smooth finish. It is also a beautiful combination with our **Corn-fed Chicken Breast**, poultry and Chardonnay go hand in hand

Bin 61. Pinot Noir, Tamar Valley, Tasmania £34.00

Our **Goosnargh duck breast** calls for this Pinot Noir which has ripe plum and cherry notes with a spicy and savoury complexity, due to the fact that duck is a fatty meat it tends to need a wine with some sharpness and acidity to cut through and some ripe fruit to contrast with the rich flesh

Bin 59. Chianti Classico, Tuscany Italy £33.00

The **Roast Rump of Lamb** works well with Chianti as its fresh acidity offsets lamb's light fattiness perfectly - one of those matches which makes both the wine and food sing

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