

# 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...

<b>Homemade Soup of the Day (G)</b> Freshly baked bread	£6.50
<b>Cheese and Onion Pie (V)</b> Roast shallot purée, curly endive, salsa verde	£7.50
<b>Pan Fried Mackerel Fillet (G)</b> Puy lentils, butternut squash, masala sauce	£8.50
<b>Pressing of Duck</b> Rhubarb and ginger relish, duck and ginger fritter	£8.75
<b>Duck Egg Yolk and Artichoke (V)</b> Pickled pear purée, confit Jerusalem artichoke, sauté globe artichokes, chestnuts, Moorland Tomme cheese	£8.25
<b>Roast Quail Breast</b> Braised leg, roast onions, chicory, artichoke purée, deep fried quail egg	£8.75
<b>Roast Scottish Scallops (G)</b> Lyonnais potatoes, caramelised cauliflower purée	(*£1.95) £9.75
<b>Frank Benson's Morecambe Bay Shrimps</b> Toasted rye bread. (There is currently a shortage in our supply of Morecambe Bay shrimps, we can only apologise if they are not available)	Market Price

## to follow...

<b>Beef and Mushroom (G)</b> Beef fillet, beef cheek, mushroom purée, sautéed wild mushrooms, mashed potato, tarragon bordelaise sauce	(*£8.50) £28.50
<b>Roast Corn-Fed Goosnargh Chicken Breast</b> Ham fritter, carrot purée, kale, lentil and bacon sauce	£17.75
<b>Roast Rump of Lamb (G)</b> Braised belly, red cabbage, slow cooked swede fondant, Swiss chard	£19.00
<b>Lyth Valley Venison Haunch</b> Red wine pickled pear, venison suet pudding, seasonal greens, beetroot, piquant sauce	£20.00
<b>Roast Monk Fish (G)</b> Spice pork cabbage ball, butternut squash, coriander jus	£19.75
<b>Spiced Lentil and Celeriac Pastia (V)</b> Celeriac purée, cavolo nero, pickled beetroot, charred baby gem, roasted hazelnuts	£15.00
<b>Market Fish of the Day (G)</b>	£17.00
<b>Tagliatelle Wild Mushroom (V)</b> Honey roast salsify, spinach, toasted hazelnuts, sage, Garstang blue cheese	£15.00

## side dishes...

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

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

## to finish...

<b>Star Anise Crème Brûlée</b> Mixed spice shortbread	£7.50
<b>Sticky Toffee Pudding</b> Vanilla ice cream, butterscotch sauce	£7.50
<b>Carrot Cake</b> Golden raisin purée, orange meringue, hazelnuts	£7.50
<b>Ginger Bread</b> Maple syrup, candied chestnuts, vanilla ice cream	£7.50
<b>Honey BaBa</b> Caramelised purée, honeycomb, pear sorbet	£7.50
<b>Mango Mousse</b> Pineapple and coconut	£7.50
<b>Selection of Walling's Ice cream</b>	£6.00
<b>Selection of Five Great British Cheeses</b> A selection of accompaniments, an individual taster of white port. Please note that all of the following cheeses will be served. However, any combination of these may be ordered.	(*£3.50) £10.75
<b>Fellstone</b> Tasty Lancashire Sandhams Yorkshire Pecorino Amalthea Darling Blue	

## 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 wine list to help you choose a fantastic wine which compliments your meal.

<b>Bin 1. Laurent Perrier Brut N.V</b> Roast Scottish Scallops a classic combination.	£45.00
<b>Bin 23. Kuraka Sauvignon Blanc, Marlborough, New Zealand</b> Roasted Monk Fish which will really enhance this special fish. Morecambe Bay Shrimps which unsurprisingly with the saltiness of the butter the sauvignon will cut through delightfully.	£27.00
<b>Bin 24. Surrey Gold, Denbies estate, Surrey, UK</b> This English wine complements our Duck Egg Yolk & Artichoke due to the earthy dish and the wines rich construction. Also a beautiful combination with our Roasted Corn Fed Goosnargh Chicken Breast sweetness of the wine marrying with the quality of the poultry.	£29.00
<b>Bin 48. Gougenheim Malbec, Mendoza, Argentina</b> Roast Rump of Lamb this is nice match of intensity. Ginger Bread with the maple syrup sweetness of the dish contrasting this smooth wine expertly.	£24.00
<b>Bin 62. Crozes Hermitage, Rhone, France</b> Beef & Mushroom naturally compliments the beautiful cut of fillet of beef and its exquisite bordelaise sauce. The other obvious choice is the Venison Haunch this cut of flavoursome deer is a natural marriage with this French red.	£36.00

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