

## 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...

<b>Roast Beetroot</b> Pickled beetroot and beetroot gel, kohlrabi, herb dressing	£6.50
<b>Artichoke</b> Confit Jerusalem artichoke, globe artichokes, chestnuts	£8.25
<b>Wild Mushrooms</b> Lyonnaise potatoes, pickled cauliflower, baby spinach and parsley	£8.00

### to follow...

<b>Braised Puy Lentils</b> Roast salsify and carrot, slow cooked tomato and a lemon and herb dressing	£14.00
<b>Butternut Squash Quinoa</b> Spinach and sage dressing	£14.00
<b>Charred Celeriac</b> Cavolo nero, pickled beetroot, charred baby gem, roasted hazelnuts	£15.00

### to finish...

<b>Fresh Fruit Salad</b>	£6.00
<b>Selection of Sorbets</b>	£6.00
<b>Chocolate Brownie</b> Pear sorbet	£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.