

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. Their hard work and dedication is a constant source of inspiration and our menu is a celebration of their traditions.

2 courses £24.50 or 3 courses £27.50

to begin...

Homemade Soup of the Day (G)

Cheese and Onion Pie (V)

Roast shallot purée, curly endive, salsa Verde

Pan Fried Mackerel Fillet (G)

Puy lentils, butternut squash, masala sauce

Pressing of Duck

Rhubarb and ginger relish, duck and ginger fritter

Port Of Lancaster Smoked Salmon

Chopped shallots, capers, parsley, toasted rye bread

Frank Benson's Morecambe Bay Shrimps

Toasted rye bread

(Market price supplement)

to follow...

Braised Beef Cheek and Mushroom (G)

Mushroom purée, sautéed wild mushrooms, mashed potato, tarragon red wine sauce

Roast Corn Fed Goosnargh Chicken Breast

Ham fritter, carrot purée, kale, lentil and bacon sauce

Braised Lamb Belly (G)

Red cabbage, slow cooked swede fondant, Swiss chard

Market Fish of the Day (G)

Tagliatelle Wild Mushroom (V)

Honey roast salsify, spinach, toasted hazelnuts, sage, Garstang blue cheese

side dishes...

all £3.00

Hand-Cut Chips

Seasonal Greens

Market Vegetables

Rocket and Parmesan Salad

Mixed Leaf Salad

to finish...

Star Anise Crème Brûlée

Mixed spice shortbread

Sticky Toffee Pudding

Vanilla ice cream, butterscotch sauce

Carrot Cake

Golden raisin purée, orange meringue, hazelnut

Mango Mousse

Pineapple and coconut

Selection Walling Ice cream

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.