

GLUTEN FREE 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	£5.00
Frank Benson's Morecambe Bay Shrimps	(£3.00*) £9.00
Served warm with gluten free bread	
Roast Pigeon Breast	£8.25
Mushroom purée, Braised leeks and blackberry sauce	
Mackerel	£7.50
Cauliflower purée, mussel and shallots	
Slow Cooked Rabbit Leg	£8.50
Buttery wild mushroom polenta, salsa verde	
Quince and Manchego (v)	£7.50
Pickled and purée of quince, lambs lettuce, poached egg	
Roast Scallop	(3.00*) £9.50
Roast celeriac purée, charred celeriac, crackling	
Beetroot and Goats Curd (v)	£8.75
Beetroot mousse, pickled beetroot and gel, micro herbs	

to follow...

8oz Fillet Steak	(£6.75) £26.75
Slow Roast tomatoes, mushrooms, chips and rocket. Béarnaise or peppercorn sauce	
Pork and Apple	£17.75
Braised collar, roast fillet, braised white cabbage, pork jus	
Roast Pheasant Breast	£18.50
Beetroot, Parmentier potatoes, thyme sauce	
Roast Venison Haunch	£21.75
Fondant potato, celeriac, chestnuts, kale and juniper jus	
Slow cooked Blade of Beef	£17.75
Bourguignon, Creamy mashed potato, greens and red wine sauce	
Herb Baked Hake Fillet	£18.00
Cabbage, potato and bacon broth	
Market Fish of the Day	£17.00
Minted potatoes and market vegetables	

side dishes...

Mashed Potato	Mixed Leaf Salad
Hand Cut Chips	Market Vegetables
Seasonal Greens	

all £3.00

to finish...

Star Anise Crème Brûlée	£6.50
Gluten free biscuit	
Pear Pavlova	£7.25
Mulled fruit, vanilla cream	
Selection of Lewis' of Morecambe Ice Cream	£6.00
Selection of Great British Cheeses	(£2.00*) £8.95
Fruit chutney and 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.	
Garstang White	
Made in Garstang by Dew – Lay (one of the finest Lancashire cheese makers) From Local Jersey cows milk, It is creamy, golden in colour and has a hint of mushroom in flavour. Cows/Veg /Past	

Sandhams Tasty Lancs

Made of the farm by Chris Sandham and family from milk from their own herd, using curd from three consecutive days, it is slightly salty, soft and buttery with an acidic tang
Cows/Past/Veg

Berkswell

The knobbly ring is encrusted with a multitude of moulds which protect the creamy yellow interior; it feels firm and buttery in the mouth
Ewes/Unpast/Veg

Keverigg

A firm bodied organic mellow and creamy cheese, it has a long tangy aftertaste attributed to Winter Tarn Organic Farms high limestone pastures, rich in herbs and wild flowers on which the cows graze
Cows/Past/Veg

Blacksticks Silk

Goats cheese, possessing a delicate flavour coupled with a pleasingly silky texture. Combining nuttiness with a subtle blue tang, the taste of this handmade cheese becomes more peppery with age. Using local goats milk produced by Butler's own herd of goats in Lancashire, Blacksticks Silk is blue veined
Goat/Past/Veg