

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) Freshly baked bread	£6.00
Caramelised Red Cabbage (g) Charred pear, Kidderton ash cheese, spiced pear purée, hazelnuts, chestnut honey dressing	£8.00
Pan-fried Mackerel Fillet (g) Puy lentils, butternut squash, masala sauce	£8.50
Pressing of Pork & Prune Fig chutney, sweet mustard salad, toasted brioche	£8.50
Tarragon Gnocchi Sautéed girolles, baby spinach, pickled mushrooms	£8.25
Guinea Fowl Cannelloni Parsley root purée, pickled kohlrabi, baby spinach, pomegranate dressing	£8.75
Roast Pigeon Breast Beetroot purée, blackberry and black pudding	£8.00
Roast Scottish Scallops Squid ink risotto, gremolata	(£1.95*) £9.75
Frank Benson's Morecambe Bay Shrimps 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...

Two-way Beef Bourguignon (g) 5oz Beef fillet, blade of beef, bourguignon garnish, creamy mash, carrots	(£8.00*) £28.00
Roast Corn-fed Goosnargh Chicken Breast Wild mushroom and chicken pie, cabbage, parmentier potatoes, chicken jus	£17.75
Roast Rump of Lamb (g) Braised belly, red cabbage, slow cooked swede fondant, rainbow chard	£19.00
Lyth Valley Venison Haunch (g) Red wine pickled pear, venison potato cake, greens, fig and port purée and juniper sauce	£20.00
Roast Monk Fish (g) Smoked ham hock, lentils, cabbage	£19.75
Charred Celeriac (v) Red wine, apple purée, Cavolo Nero, pickled beetroot, charred baby gem, Moorland tome cheese, roasted hazelnut butter	£15.00
Market fish of the day (g)	£17.00
Butternut Squash Polenta (v) Sage, pine nuts, Garstang blue cheese	£15.00
Spiced Braised Pork Belly Rice noodles, pak choi, ginger, spring onion, coriander	£17.00

side dishes...

Hand cut chips	All £3.00
Seasonal greens	
Rocket & parmesan salad	
Mixed leaf salad	
Market vegetables	

to finish...

Lemongrass Crème Brûlée Lemon shortbread	£7.50
Sticky Toffee Pudding Vanilla ice cream, butterscotch sauce	£7.50
Treacle Tart Steeped blackberries, set crème fraîche	£7.50
Caramelised Apple Mousse Apple cake, granola crumb, pickled apple, green apple jelly, apple sorbet, cinnamon and sweet wine reduction	£7.50
Pear & Almond Poached pear, Italian meringue, almond crème Patisserie, Amaretto	£7.50
Peanut & Chocolate Peanut parfait, salted caramel mousse, honey roast peanuts	£7.50
Selection of Walling's Ice cream (g)	£6.00
Selection of Five Great British Cheeses Fruit chutney, homemade Chorley cake 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.	(£3.00*) £10.50
Tunwoth Sandhams Tasty Lancashire Old Winchester Richard III Wensleydale Young Buck	

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 Recommended with our Scottish Scallops , a classic combination. This Laurent Perrier champagne is also a natural complement to our Peanut & Chocolate .	£45.00
Bin 23. Kuraka Sauvignon Blanc, Marlborough, New Zealand We would recommend with Roast Monk Fish which will really enhance this fresh fish. Also recommended with the local delicacy Morecambe Bay Shrimps the Sauvignon will cut through the saltiness of the butter delightfully.	£27.00
Bin 25. Unoaked Chardonnay, Grootse Post, South Africa This South African wine complements our Pan-fried Mackerel due to its smooth finish and citrus structure. This wine is also a beautiful combination with our Roasted Corn Fed Goosnargh Chicken Breast , poultry and chardonnay going hand in hand.	£29.00
Bin 54. Crianza Cune, Rioja, Spain An intense and rich finish with flavours of Plum and Vanilla. We recommend this with our Roast Pigeon Breast , this is nice match of intensity. Caramelised Apple Mousse the cinnamon on the dish matches the wine expertly whilst mellowing with the apple.	£29.00
Bin 58. McHenry Hohnen Three Amigos, Australia This extremely popular blend of grape wine is a superb match with our Two way Beef Bourguignon and naturally compliments the beautiful cut of fillet of beef. The other obvious choice is the Venison Haunch this cut of flavoursome deer is a natural marriage with this extremely good value red.	£33.00

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

(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.