

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...

Beetroot Roast	£6.50
Pickled beetroot and gel, kohlrabi, herb dressing	
Sautéed Wild Mushrooms	£8.25
Baby spinach, pickled mushrooms, mushroom and tarragon broth	
Caramelised Red Cabbage (g)	£8.00
Charred pear, baby gem, spiced pear purée, hazelnuts, lemon and parsley dressing	

to follow...

Braised Puy Lentils	£14.00
Roast root vegetables, slow cooked tomato, lemon and herb dressing	
Butternut Squash Quinoa	£14.00
Spinach and sage dressing	
Charred Celeriac	£15.00
Red wine, apple purée, Cavolo Nero, pickled beetroot, charred baby gem, roasted hazelnuts	

to finish...

Fresh Fruit Salad	£5.50
Selection of Sorbets	£6.00
Chocolate Brownie	£7.00
Apple sorbet, cinnamon and sweet wine reduction	

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.