



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 (v) (gf) Freshly baked bread	£6.50
Charred cured mackerel (gf) Cucumber, radish, sardine dressing	£8.75
Slow cooked pork cheek Pearl barley, spring vegetable broth	£8.75
Roast pigeon breast Cauliflower, black pudding scotch egg, watercress emulsion	£9.00
Asparagus (v) Slow cooked duck egg, Martin Gotts sheep's curd, hollandaise	£9.00
Beetroot and Seahorse No.10 gin cured salmon Tapioca, pickled beetroot, dill mayonnaise, rye bread crumb	£9.00
Roast Scottish scallops (gf) Leek puree, hazelnut butter, sorrel cream	(*£2.50) £11.50
Frank Benson's warm Morecambe Bay shrimps Brioche, lemon and dill. (There is currently a shortage in our supply of Morecambe Bay shrimps, we can only apologise if they are not available)	(*£1.75) £10.75

to follow...

Beef Sirloin, blade of beef, wild garlic and herb risotto, spring greens, red wine sauce, wild garlic oil	(*7.00) £27.00
Goosnargh duck Carrot and coriander puree, braised duck meat tortellini, crispy potato, carrot and duck jus	£20.00
Roast rump of lamb (gf) Braised lamb belly, crushed Jersey royals, broccoli puree, rosemary sauce	£20.00
Aromatic poached cod Noodles, sesame, soy, aromatic vegetable broth	£20.00
Poached Ribble Valley chicken breast Chicken fritter, lightly smoked Parisian potatoes, asparagus, greens, tarragon glaze	£18.50
Asparagus and wild garlic risotto (v) Moorland Tomme cheese, radicchio, pickled mushroom, crispy capers	£16.50
Caramelised onion, potato and cheese pie (v) Old Winchester cheese, salt baked celeriac, roast roscoff onion, sorrel cream, crispy onions	£16.50
Market fish of the day (gf)	£18.50

side dishes...

Hand cut chips	£3.50
Seasonal greens	
Rocket & parmesan salad	
Mixed leaf salad	
Market vegetables	

to finish...

Lime leaf crème brûlée Shortbread	£7.50
Sticky toffee pudding Vanilla ice cream, butterscotch sauce	£7.50
Caramelised pineapple Honey cream, spiced pistachio sponge, pineapple sorbet	£7.50
Treacle tart Sorrel cream, lemon gel	£7.50
Warm chocolate pudding Praline parfait, toasted almonds	£7.50
Vanilla panna cotta Raspberry, lemon verbena curd, orange and almond sponge crumb	£7.50
Selection of Walling's ice cream	£6.00
Selection of five great british cheeses A selection of accompaniments, 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.	(*£4.25) £11.75
Hebden Goat	
Yorkshire Pecorino	
Sandham's Tasty Lancashire	
Dale End Cheddar	
Devon Blue	

wine pairing...

We believe that great pairing of wine and food is what elevates fine restaurant dining from delicious to truly memorable.

Bin 1. Laurent Perrier Brut N.V Scottish scallops is a classic combination.	£48.00
Bin 23. Kuraka Sauvignon Blanc Marlborough, New Zealand Morecambe Bay shrimps which unsurprisingly with the saltiness of the butter the sauvignon will cut through delightfully.	£27.00
Bin 28. Albarino - Alba Vega Rias Baixas, Spain	£31.00
This delicate Spanish wine works well with our slowed cooked pork cheek. It is also a beautiful combination with our poached Ribble Valley chicken breast, the freshness of the wine marrying with the quality of the poultry.	
Bin 53. Gouguenheim Malbec Mendoza, Argentina	£27.00
Roast local rump of lamb is a nice match of intensity. Sticky toffee pudding, with the sweetness of the dish, contrasts with this smooth wine expertly.	
Bin 60. Crozes Hermitage Rhône, France	£34.00
Our Goosnargh duck naturally compliments the beautiful bouquet of this classic red and its rich sauce. The other obvious choice is the Beef dish which is a natural marriage with this French red.	

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

(v) = Vegetarian (gf) = 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.