



# 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. Some of our dishes can be adapted to gluten free.

## to begin...

<b>Homemade soup of the day (v) (g)</b> Freshly baked bread	£6.50
<b>Pan fried mackerel</b> Rhubarb, Jerusalem artichoke, mussel and miso broth	£9.00
<b>Braised pork (g)</b> Cider potatoes, celeriac and apple	£9.00
<b>Roast pigeon breast (g)</b> Caramelised chicory, purple sprouting broccoli, charred orange, thyme	£9.00
<b>Deep fried soft boiled egg, breaded in Panko crumbs (v)</b> Fennel compote, braised celery, walnut, pear and tarragon	£9.00
<b>Jerusalem artichoke quinoa (v) (ve) (g)</b> Roast salsify, blood orange and pistachio dressing	£8.25
<b>Charred red cabbage (v) (ve) (g)</b> Kohlrabi, pickled apple puree, crispy kale, apple dressing	£8.75
<b>Salmon cured in Midland 'Seahorse No 10' gin and beetroot</b> Tapioca, pickled beetroot, dill mayonnaise, rye bread crumb	£9.00
<b>Scottish scallops</b> Cauliflower bhaji, golden raisins, pomegranate dressing	(*£2.50) £11.50
<b>Frank Benson's warm Morecambe bay shrimps</b> Brioche, lemon and dill	(*£2.00) £10.75

## to follow...

<b>Beef (g)</b> 28 day dry aged sirloin, blade of beef pithivier, carrot and onion	(*£7.00) £27.00
<b>Roast rump of lamb</b> Braised lamb belly, crispy potato, crispy lamb pieces, leeks, rosemary sauce	£20.00
<b>Goosnargh duck breast</b> Jerusalem artichoke, kale, duck sausage roll, pomegranate jus	£19.50
<b>Steamed stone bass</b> Clam's, soy and ginger noodles, coriander	£18.50
<b>Ribble Valley chicken</b> Truffle brioche, braised leg meat, celeriac, wild mushroom, baby spinach, tarragon	£18.50
<b>Market fish of the day (g)</b>	£18.00
<b>Celeriac truffle brioche (v)</b> Old Winchester, roast celeriac, Roscoff onion, Parisian potatoes, poached egg, herb butter sauce	£16.50
<b>Herb gnocchi (v)</b> Jerusalem artichoke, pickled pear, baby spinach, hazelnuts, Garstang blue cheese	£16.50
<b>Spiced cous cous (ve)</b> Soy, ginger, pak choi, coriander	£16.50
<b>Wild mushroom bourguignon (ve) (g)</b> Salsify, baby spinach, celeriac mash	£16.50

## side dishes...

£3.50

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

## to finish...

<b>Espresso crème Brûlée (v)</b> Hazelnut Shortbread	£7.50
<b>Sticky Toffee Pudding (v)</b> Vanilla ice cream, butterscotch sauce	£7.50
<b>Apple crumble Tart</b> Creme anglaise	£7.50
<b>Vanilla pannacotta (g)</b> poached rhubarb, honeycomb, rhubarb jelly	£7.50
<b>Caramelised pineapple (g) (v) (ve)</b> Caramelized pineapple, coconut parfait, chocolate	£7.50
<b>Warm gingerbread</b> poached pear, chestnut honey, golden raisins	£7.50
<b>Selection of Walling's ice cream</b> (We also offer a selection of vegan ice creams and sorbets)	£6.00

**Selection of five great british cheeses** (\*£4.25) £11.75

Fruit chutney, 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.

**Sandhams Tasty Lancashire Cows, Vegetarian.**

St James  
Fells tone  
Bigger blue  
St Andrew

Vegetarian made of the farm by Chris Sandham and family from milk from their own herd, using curd from three consecutive days Cows' Milk

The sweetness of the dish, contrasts with this smooth wine expertly.

(v) = Vegetarian (g) = Gluten Free (ve) = Vegan. 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.