



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) (G) Freshly baked bread	£6.50
Charred cured mackerel fillet (G) Kohlrabi, curried mussels	£8.50
Roast pigeon breast (G) Chicory marmalade, pickled beetroot, fig and port puree	£8.50
Pressing of chicken and ham Celeriac and apple	£8.75
Butternut squash pie (V) Garstang blue cheese, spinach, sage and pine nuts	£8.25
Slow cooked Cumbrian salt aged pork belly (G) Briased cabbage, smoked pancetta, apple and calvados jus, parsley oil	£9.00
Roast Scottish scallops Roast shallot puree, grapefruit and pistachio dressing	(*£2.75) £10.75
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)	(*£2.00) £9.75

to follow...

Beef (G) Beef fillet, blade of beef suet pudding, bourguignon garnish, carrot puree, red wine sauce	(*£9.00) £29.00
Ribble Valley corn-fed chicken breast (G) Pressed chicken potato cake, artichoke, lemon and tarragon jus	£18.25
Roast local rump of lamb Braised lamb belly pie, roscoffe onion, kale, roast shallot puree, lentil sauce	£19.50
Goosnargh duck breast (G) Smoked duck leg, pineapple, parsnip, five spice jus	£20.00
Roast monkfish tail (G) Butternut squash, roast salsify, wild mushrooms and cockle sauce	£19.75
Wild mushroom papardelle (V) Roast celeriac, Richard III cheese, spiced ginger bread crumb	£16.00
Market fish of the day (G)	£17.50
Roast aubergine (V) Chickpea and Swiss chard ragout, ras el hanout, coriander yoghurt	£16.00

side dishes...

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

to finish...

Tonka bean crème brûlée Shortbread	£7.50
Sticky toffee pudding Vanilla ice cream, butterscotch sauce	£7.50
White chocolate mousse Pear and blue cheese	£7.50
Warm banana sponge Rum and fromage blanc mousse, banana sorbet, spiced caramel	£7.50
Dark chocolate tart Blackberry and hazelnut	£7.50
Vanilla panna cotta Plum tart, plum sorbet	£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.	(*£3.50) £11.00
Dorstone	
Tasty Lancashire Sandhams	
Cais Na Tire	
Rollright	
Young Buck	

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 <i>Chenin Blanc, South Africa, Fairtrade & Vegan</i> Roast Scottish scallops is a classic combination.	£48.00
Bin 23. Kuraka Sauvignon Blanc <i>Marlborough, New Zealand</i> The zingy, zesty flavours of this wine cuts through the sweet and saltiness of the Morecambe Bay Shrimps delightfully.	£27.00
Bin 24. Albarino - Alba Vega <i>Rias Baixas, Spain</i> This delicate Spanish wine works well with our salt aged pork belly. It is also a beautiful combination with our Ribble Valley corn-fed chicken breast, the freshness of the wine marrying with the quality of the poultry.	£30.00
Bin 52. Gouguenheim Malbec <i>Mendoza, Argentina</i> 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.	£27.00
Bin 60. Crozes Hermitage <i>Rhone, France</i> This classic red wine, with its beautiful boquet, compliments our Goosnargh duck breast and beef fillet perfectly.	£34.00

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 (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.