



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...

Spiced cous cous £7.50
Chicory marmalade, pickled beetroot, fig and port puree

Roast Roscoffe onion £7.50
Celeriac, wilted spinach, apple and pine nuts

to follow...

Sauteed wild mushrooms £16.00
Roast celeriac & salsify, greens, hazelnuts, parsley dressing

Roast aubergine £16.00
Chick pea & swiss chard ragout, ras el hanout, charred baby gem, coriander oil

to finish...

Caramelised banana £6.00
Rum soaked golden sultanas, banana sorbet

Dark chocolate brownie £6.00
Chocolate and orange blossom ice cream

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.