



LUNCH 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.

2 courses £24.50 or 3 courses £28.50

to begin...

Homemade soup of the day (v) (gf)

Freshly baked bread

Charred cured mackerel (gf)

Cucumber, radish, sardine dressing

Slow cooked pork cheek

Pearl barley, spring vegetable broth

Asparagus (v)

Slow cooked duck egg, Martin Gotts sheep's curd, hollandaise

Beetroot and Seahorse No.10 gin cured salmon

Tapioca, pickled beetroot, dill mayonnaise, rye bread crumb

to follow...

Beef (gf)

Braised blade of beef, spring greens, carrots, mashed potato, red wine sauce, wild garlic oil

Slow cooked lamb belly (gf)

Crushed Jersey royals, broccoli puree, greens, rosemary sauce

Roast Ribble valley chicken breast (gf)

Lightly smoked Parisian potatoes, asparagus, greens, tarragon glaze

Asparagus and wild garlic risotto (v) (gf)

Moorland Tomme cheese, radicchio, pickled mushrooms, crispy capers

Market fish of the day (gf)

side dishes...

all £3.50

Hand-cut chips

Seasonal greens

Market vegetables

Rocket and parmesan salad

Mixed leaf salad

to finish...

(some of our desserts can be adapted for a gluten free diet)

Lime leaf crème brûlée

Shortbread

Sticky toffee pudding

Vanilla ice cream, butterscotch sauce

Caramelised pineapple

Honey cream, spiced pistachio sponge, pineapple sorbet

Treacle tart

Sorrel cream, lemon gel

Selection of Walling's ice cream

(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.