



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 £29.00

to begin...

Soup of the day (v) (gf)
Freshly baked bread

Pan fried mackerel
Rhubarb, Jerusalem artichoke, mussel and miso broth

Braised pork (gf)
Cider potatoes, celeriac and apple

Charred red cabbage (v) (ve) (gf)
Kohlrabi, pickled apple puree, crispy kale, apple dressing

**Salmon cured in Midland 'Seahorse No 10'
gin & beetroot**
Tapioca, pickled beetroot, dill mayonnaise,
rye bread crumb

to follow...

Braised blade of beef
Creamy mash potato, carrot and onion, red wine sauce

Slow cooked lamb belly
Crispy potato, crispy lamb pieces, leeks, rosemary sauce

Ribble Valley chicken
Truffle brioche, braised leg meat, celeriac, wild mushroom,
baby spinach, tarragon

Market Fish of the Day (gf)

Wild mushroom bourguignon (v) (ve)
Salsify, baby spinach, celeriac mash

to finish...

Espresso crème brûlée (v)
Hazelnut Shortbread

Sticky toffee pudding (v)
Vanilla ice cream, butterscotch sauce

Apple crumble tart
Crème anglaise

Caramelised pineapple (gf) (v) (ve)
Coconut parfait, chocolate

Selection of Walling's ice cream
(We also offer a selection of vegan
ice creams and sorbets)

Please ask your server for today's selections

(v) = vegetarian (gf) = 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.