



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 (G) (V)
Freshly baked bread

Butternut squash pie (V)
Garstang Blue cheese, spinach, sage and pine nuts

Pressing of duck
Pistachio and orange salad

Beetroot and Seahorse No.10 gin cured salmon
Pickled beetroot, curly endive, rye bread

Charred cured mackerel (G)
Kohlrabi, curried mussels

to follow...

Braised blade of beef (G)
Creamed mash potato, seasonal greens, carrots, red wine sauce

Roast corn fed Goosnargh chicken breast (G)
Pressed chicken potato cake, roscoff onion, roast shallot puree, lemon and tarragon

Slow cooked local lamb belly (G)
Swede, kale, rosemary sauce

Market fish of the day (G)

Spiced aubergine pastia (V)
Chick pea & swiss chard ragout, ras el hanout, aubergine, coriander yoghurt

side dishes...

all £3.50

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

to finish...

Star anise crème brûlée
Shortbread

Sticky toffee pudding
Vanilla ice cream, butterscotch sauce

Apple tart tatin
Sultana and calvados ice cream

Lemongrass panna cotta
Pineapple and chilli

Selection of Walling's ice cream

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.