



Cragwood Country House Hotel
Spring Seasonal Dinner Menu
£39 per person



KING SCALLOP

Slow cooked beef cheek, aubergine puree,
fermented grains, yogurt curd

TOMATO

Tomato tartar, cow's curd, black olive, tomato tuile

GLAZED PORK BELLY

Garden pea, charred leeks, apple, shallots rings

MUSHROOM AND CHICKEN CONSOMMÉ

Spinach and ricotta cheese tortellini, confit tomato,
pickled mushroom

SALMON

Gravlax, Beetroot, pumpernickel bread, caviar,
crème fraiche

DUCK LIVER PARFAIT

Wild mushroom, red port gel, pear, sourdough,
pickled radish

SORBET

CORNFED CHICKEN BREAST

Lentil ragu, tasting of carrot, pak choi, smoked
bacon sauce

BLACK BREAM

Noisette potato, courgette, apple, dill oil

FILLET OF BEEF

Onion texture, mushroom ketchup, salsify, bordelaise,
jus
(Supp. £6.75)

CONFIT LAMB SHOULDER

Artichoke, spinach, apricot, parmentier potato,
haggis crumb, rosemary jus

COD

Dauphinoise potato, leek barigoule, red wine jus

CAULIFLOWER STEAK

Candied walnut, blue cheese espuma

WHISKEY FUDGE CHEESECAKE

STICKY TOFFEE PUDDING

Vanilla ice cream, butterscotch sauce

CUSTARD PARFAIT

Variety of Rhubarb

CHOCOLATE BROWNIE

Orange chocolate ice cream

PEAR FRANCIPIANE TART

Dark chocolate ice cream

SELECTION OF LOCAL CHEESES

OAK SMOKED LANCASHIRE

CROFTON

CROOK BLUE

COBBLE TASTY

Server with house chutney, celery, grapes and biscuits

(Supplement £5.00)

FRESHLY GROUND CRAGWOOD COFFEE

Chocolates hand made at Cragwood

Whilst every effort is taken to prevent cross contamination, our kitchen is not a nut free environment. All prices are inclusive of VAT charged at the current rate. Gratuities are at your discretion, but are not compulsory. 100% of gratuities that are received are split evenly amongst the entire team. Many of our dishes can be or have already been adapted to cater for a variety of dietary requirements such as gluten and dairy free, please ask a member of staff. All weights are prior to cooking and are approximate