



Cragwood Country House Hotel & Restaurant

DINNER MENU

STARTERS

Mackerel

Mackerel tartare, soy emulsion, squid ink, cracker, pickled onion

Crab

Pickled crab, heirloom tomato, cucumber, salmon caviar

Rabbit

Rabbit terrine, carrot, raisin, goats cheese marshmallow

Summer Grilled Salad

Truffle custard, sunflower seed, smoked cheese sauce, chilli herb oil

Beef

Beef fat potato, sticky cheek, shemeji, beef broth

Beetroot

Ragstone, linseed cracker, salted baked beetroot

Sorbet





MAINS

Fillet of Beef

Celeriac, bone marrow, roast onion,
Madeira jus, spring onion oil
(Supplement £6.95)

Chicken Breast

Fondant potato, leek, king oyster,
smoked bacon crumb, thyme jus

Salmon

Fennel, confit potato, blood orange gel,
samphire, shellfish foam

Lamb Rump

Glace lamb faggot, courgette,
pomme soufflé, olive jus

Butternut Squash Ravioli

Pickled shallot, gorgonzola, toasted almonds

BBQ Cauliflower Steak



DESSERTS

Deconstructed Eton Mess

Sticky Toffee Pudding

Vanilla ice cream, butterscotch sauce

Chocolate Fondant

Raspberries, salted caramel ice cream

Passion Fruit & White Chocolate Cheesecake

Mango sorbet

Rhubarb Tart

Custard ice cream





Selection of Local Cheeses

Oak Smoked Lancashire

Crofton

Crook Blue

Cobble Tasty

Served with house chutney, celery,
grapes & biscuits (Supplement £7.50)



DRINKS

Freshly ground Cragwood coffee

Handmade chocolates



£44.00 PER PERSON

If there is anything else we can get for you, please
don't hesitate to ask a member of staff.