



Cragwood Country House Hotel & Restaurant

DINNER MENU

STARTERS

Rabbit

Black garlic, carrot

Mackerel

Charred mackerel, turnip, buttermilk,
blood orange

Artichoke

Slow cooked hens' egg, quince, hazelnut

King Scallop

Chorizo jam, mussel & leek cream, caviar

Beef

Beef fat potato, sticky cheek, shimeji, bone
marrow, broth

Goat Cheese

Beetroot, candied walnut, black olive

Sorbet





MAINS

Pork 2 Ways

Celeriac, Apple, scratching,
grain mustard sauce

Duck Breast

Potato terrine, red cabbage, mandarin,
crispy duck heart, jus

Cod

Quinoa, cauliflower, lime pickle gel,
curry foam, coriander oil

Lamb Rump

Shepherd pie, salsify, girolles,
onion soubise, madeira jus

Butternut Squash Tortellini

Pickled red onion, toasted almond,
gorgonzola, butternut squash cream

Wild Mushroom Risotto

Parmesan bubble, truffle oil



DESSERTS

Pineapple Tart Tatin

Coconut Ice Cream

Sticky Toffee Pudding

Vanilla ice cream, butterscotch sauce

Chocolate Mousse

Tasting of blackberries

Passion Fruit Cheesecake

Mango sorbet

Treacle Tart

Pear, stem ginger 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 you have any food allergies or intolerances, please
speak to a member of staff before you order.

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