



# 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

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#### **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**

Chocolates



**£49.00 PER PERSON**

If you have any food allergies or intolerances, please  
speaks 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.