

*IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCES --- PLEASE SPEAK TO A STAFF MEMBER BEFORE YOU ORDER*

DUCK EGG

Truffle brioche, Jerusalem artichoke, parmesan

SCALLOP

Pig cheek, passionfruit, crackling, purslane, caviar  
(Supplement £2.50)

PARTRIDGE

Heritage carrot, glazed figs, chocolate

PUMPKIN

Pumpkin velouté, crispy chicken wings, apple, almond

MACKEREL

Butternut squash, sage, dill, tapioca crisp

GOAT CHEESE

Beetroot, candied walnut, black garlic

SORBET



STICKY BEEF CHEEK

Broccoli & stilton puree, salsify, shallot, pancetta, red wine  
jus

SALMON

Parisienne potato, watercress, mussel ragu, dill oil

VENISON LOIN

Parsnip, kale, blackberry, pickled mushroom, madeira &  
venison jus  
(supplement £7.95)

GUINEA FOWL SUPREME

Polenta, charred sweetcorn, brussel sprouts, thyme & sherry  
jus

RISOTTO

Chestnut, parmesan, truffle oil

MUSHROOM WELLINGTON

Mushroom ketchup, port reduction



BAKED BAILEYS CHEESECAKE

Autumn berry compote

TREACLE TART

Pear, stem ginger ice cream

PINEAPPLE UPSIDE DOWN CAKE

Spiced rum caramel, coconut ice cream

VANILLA PANNA COTTA

Chocolate ganache, soil, toasted hazelnut, mandarin

STICKY TOFFEE PUDDING

Butterscotch sauce, vanilla ice cream

SELECTION OF LOCAL CHEESES

OAK SMOKED LANCASHIRE

CROFTON

CROOK BLUE

COBBLE TASTY

Served with house chutney, celery, grapes and biscuits

**(Supplement £7.95)**

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FRESHLY GROUND CRAGWOOD COFFEE

Cragwood Country House Hotel



£49 Per Person