

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

PARTRIDGE

Parsnip, fig, kale, game jus

MACKEREL

Cucumber, caviar, crème fraîche curd, sea purslane

GOAT CHEESE PANNA-COTTA

Beetroot, pickled walnut, granola

PAN FRIED KING SCALLOP

Celeriac, apple, salty fingers, chive oil

(Supplement £2.95)

SWEET POTATO & COCONUT VELOUTÈ

Tofu, curry oil

SORBET



DUCK

Duck leg faggot, chicory, plum, bay leaf jus

VENISON LOIN

Broccoli & stilton puree, venison bon-bon, pear, king oyster mushroom, liquorice jus

(Supplement £6.95)

BRAISED BEEF

Shallot, pancetta, watercress, salsify, beef & red wine jus

SALMON

Kohlrabi, yuzu, bronze fennel, buttermilk sauce

CAULIFLOWER TEXTURE

Onion bhajis, mango chutney, curry foam



BLACKBERRY SEMI-FREDDO

Apple sponge, honeycomb

CHOCOLATE FONDANT (15min)

Salted caramel ice cream

FIG FRANGIPANE TART

Cinnamon ice cream

STICKY TOFFEE PUDDING

Brandy snap biscuit, vanilla ice-cream, butter scotch
sauce

SELECTION OF LOCAL CHEESES

Oak smoked Lancashire

Crofton

Crook blue

Cobble tasty

Served with house chutney, celery, grapes and biscuits.

(Supplement £10.95)

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FRESHLY GROUND CRAGWOOD COFFEE



Cragwood Country House Hotel

£59 Per Person