

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

BEEF TARTARE

Shimeji, arenkha, wasabi emulsion, beef fat croute

VODKA & BEETROOT CURED SALMON

Avocado, pickled cucumber, caviar, yoghurt curd and
crispy skin

CARROT

Candied walnut, cream cheese, orange gel

KING SCALLOP

(Supplement £2.95)

Cauliflower texture, sea purslane, dill oil

COURGETTE & APPLE VELOUTÈ

Toasted almonds, feta cheese

SORBET



PORK TWO WAYS

Sticky cheek, pear, turnip, crackling, cider jus

LAMB RUMP

Shepherd's pie bon bon, pea, anchovies, goat curd, mint
jus

CHICKEN BREAST

Gnocchi, girolles, leek, Albufera sauce

COD

Mussel, salty fingers, artichoke, lemon verbena

SALTED BAKED CELERIAC

Pickled celery, granola, truffle beurre blanc



WHITE CHOCOLATE PANNA-COTTA

Strawberry variations

DECONSTRUCTED BANOFFEE PIE

PASSION FRUIT CHEESECAKE

Vodka gel, raspberry, coconut sorbet

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