

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

PIGEON BREAST

Artichoke, blueberry, pak choi, game jus

SPICED BUTTERNUT SQUASH VELOUTÉ

Mascarpone cheese, candied pumpkin seeds

MACKEREL

Dill emulsion, cucumber, bloody mary, crème fraiche

GOATS CHEESE

Beetroot, apple, black garlic ketchup

DUCK EGG

Sous-vide at 63°, brioche, pickled onion, sweetcorn

SORBET



VENISON LOIN

Broccoli stilton puree, pear, shimeji, rich port jus
(Supplement £7.95)

BRAISED BEEF

Truffle pomme puree, shallot, glazed carrot, red wine sauce

DUCK BREAST

Parsnip, kale, duck spring roll, plum, bay leaf sauce

FILLET OF BREAM

Fennel, caviar, gnocchi, café-de-Paris butter sauce

CAULIFLOWER STEAK

Onion bhajis, raisin puree, curry foam, coriander oil



WHITE CHOCOLATE CRÈME BRULÉE

Passionfruit, sorbet, pistachio biscuit

DECONSTRUCTED BANOFFEE PIE

APPLE CRUMBLE TART

Blackberry, custard ice-cream

STICKY TOFFEE PUDDING

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

SELECTION OF LOCAL CHEESES

Oak smoked Lancashire

Buttonmill

Crook blue

Sandhams

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