

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

**TWICE BAKED CHEESE SOUFFLE**

Leek fondue, grapes, truffle

**ASPARAGUS VELOUTE**

Quail egg, Parmesan, chive oil

**MACKEREL**

Tomato ceviche, dill emulsion

**SCALLOP**

Celeriac, apple, caviar, roe cracker

**(Supplement £2.95)**

**DUCK LIVER PARFAIT**

Pickled vegetables, Cumberland sauce, grilled sourdough bread

**RACK OF LAMB**

Courgette, red pepper gel, shepherd's pie croquette, olive jus

**(Supplement £5.95)**

**CORNFED CHICKEN BREAST**

Polenta, carrot, black garlic ketchup, thyme jus

**DUO OF PORK**

Sticky pork belly, onion, Pak choi, crackling, grain mustard sauce

**SALMON**

Nori potato, keta, baby gem, yuzu, miso butter sauce

**PEA & FETA RISOTTO**

\*\*\*\*\*

**SORBET**

\*\*\*\*\*



STRAWBERRY PANNACOTTA  
Champagne sorbet, texture of strawberry

RHUBARB MILLE-FEUILLE  
Custard Ice cream

CHOCOLATE MATCHA MOUSSE  
Coffee 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)**

\* \* \* \* \*

FRESHLY GROUND CRAGWOOD COFFEE

Cragwood Country House Hotel



£59 Per Person