

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

TWICE BAKED CHEESE SOUFFLÉ

Leek fondue, grapes, truffle

TOMATO CONSOMMÉ

Buffalo mozzarella cheese, confit cherry tomato, croute,
basil oil

MACKEREL TARTARE

Avocado, pickled shallot, tuile, caviar

PIGEON BREAST

Polenta chips, carrot, blueberries, game jus

PLAICE

Mussel, salty finger, warm tartar sauce

RACK OF LAMB

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

(Supplement £7.95)

SHORT RIB OF BEEF

Crème fraiche, girolles, onion, bordelaise jus

DUCK BREAST

Beetroot, orange, pak choi, bay leaf jus

RAINBOW TROUT

Kohlrabi, trout caviar, oyster leaf, chives oil

BROCCOLI STEAK

Hazelnut, parmesan, black garlic ketchup

SORBET



Cragwood Country House Hotel

CHOCOLATE MATCHA MOUSSE

Coffee Ice cream

STICKY TOFFEE PUDDING

Custard Ice cream

LEMON MERINGUE PIE

Raspberries, vanilla ice cream

DECONSTRUCTED ETON MESS

SELECTION OF LOCAL CHEESES

Oak smoked Lancashire

Button Mill

Crook blue

Sandham's

Served with house chutney, celery, grapes and biscuits.

(Supplement £10.95)

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FRESHLY GROUND CRAGWOOD COFFEE



£59 Per Person