

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

HEN'S EGG SOUS-VIDE @ 63° FOR 2½ HOURS

Asparagus, Parma ham, truffle

SALT BAKED CARROT

Candied walnut, cream cheese, orange gel

BEETROOT & VODKA CURED SALMON

Avocado, cucumber, caviar, yoghurt curd

BROCCOLI VELOUTÈ

Stilton mousse, pear, chive oil

BEEF TARTARE

Pickled shimeji, arenka, wasabi emulsion, beef fat croute

GUINEA FOWL

King oyster mushroom, braised leek, albufera sauce

PORK

Sticky cheek, pea, apple, lardons, cider jus

LAMB RUMP

Artichoke, wild garlic pesto, anchovies, lamb jus, lamb bon-bon

COD

Puff rice, turnip, caviar butter sauce, nori, lemon oil

MAPLE GLAZED CELERIAC

Pickled celery, granola, truffle beurre blanc

SORBET



PASSION FRUIT CHEESECAKE

Vodka gel, raspberry, coconut sorbet

CHOCOLATE TART

Banana, toffee ice cream

CUSTARD PANNA-COTTA

Poached rhubarb, vanilla tuile

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)

* * * * *

FRESHLY GROUND CRAGWOOD COFFEE



Cragwood Country House Hotel

£59 Per Person