



DINNER MENU



THE  
MIDLAND

## THE SUN TERRACE

### TO START

Soup of the Day <sup>gf*, v</sup> freshly baked bread	7.00	Frank Benson's Warm Morecambe Bay Shrimps <sup>gf*</sup> toasted rye bread, lemon, and dill	10.00
Roast Wood Pigeon <sup>gf</sup> beetroot purée, apple relish, blackberry and creme du mure reduction	10.00	Pan Fried Mackerel <sup>gf</sup> risotto, parsley, and garlic emulsion	9.75
Roast Spiced Squash <sup>ve, n</sup> cous-cous fennel, hazelnuts and tarragon	9.00	Slow Cooked Pork Cheek <sup>gf</sup> braised cabbage, smoked pancetta, apple and calvados sauce	9.50
Heritage Carrot <sup>ve, n</sup> cous-cous, fennel, hazelnuts and tarragon	8.75		

### TO FOLLOW

Chard Red Cabbage <sup>ve*, n</sup> gnocchi, wild mushroom broth and chestnuts	18.00	Roast Venison Haunch beetroot braised venison feuillette, cavolo nero and piquant sauce	27.00
Roasted Rolled Sirloin of Beef <sup>gf</sup> root vegetables, creamy mash and madeira broth	34.00	Ribble Valley Chicken Breast <sup>gf, n</sup> braised leg mea, wild mushroom, caramelized chicory, crispy ann potato, chestnut velouté and chive oil	23.00
Roast Turbot on the Bone <sup>gf</sup> celeriac, pickled Jerusalem artichokes, roast carrot and a vermouth sauce	27.00	Roast Lamb Rump <sup>gf</sup> roast onion and lamb belly royal, boulangère potatoes, onion purée, kale and rosemary sauce	28.00
Spiced Onion & Leek Risotto <sup>ve</sup> roast roscoffe onion, spinach and chive oil	18.00	Market Fish of the Day <sup>gf</sup>	24.00

### SIDE DISHES 4.00 EACH

Chunky Chips <sup>gf\*</sup>  
Creamy Mash  
Braised Red Cabbage

Rocket & Parmesan Salad  
Market Vegetables  
Chantay Carrots & Thyme Butter

### TO FINISH

Caramel Apple Crème Brûlée <sup>gf*, v</sup> shortbread	7.75	Dark Chocolate Financier <sup>gf, n</sup> pistachio mousse, dark chocolate aero and pistachio crumb	8.50
Sticky Toffee Pudding <sup>v, gf*</sup> vanilla ice cream, butterscotch sauce	7.50	Pear Parfait <sup>gf, v, ve, n</sup> poached pear, almond and pedro ximenez gel	8.00
Lemon Meringue <sup>v, gf</sup> blackberries and blackberry sorbet	8.50	Plum Pannacotta <sup>gf</sup> pickled plum, puffed rice and plum gel	7.00
Selection of Courtyard Dairy Cheeses <sup>gf*</sup> fruit chutney, celery, grapes, and an individual taster of white port	13.50		

Prices are inclusive of VAT charged at the current rate. Allergens and Dietary Requirements: It is the responsibility of the diner to inform or ask any team member on special dietary requirements or allergen information. Allergen information is available for all our dishes, however, due to preparation or cooking method, it is not possible to guarantee total segregation of any allergens.

(n) - contains nuts (v) - vegetarian (gf) - gluten free (gf\*) - gluten free adaptable (ve) - vegan (df) - dairy free