

EMMOTT ARMS

LANESHAW BRIDGE

TASTING MENU - £55PP

TO BE ORDERED BY THE TABLE. AVAILABLE MONDAY - SATURDAY

WHIPPED CHICKEN LIVER PARFAIT (GFO)

PICKLED WALNUT | HAZELNUT

WYE VALLEY ASPARAGUS VELOUTÉ (V) (GFO)

HONEY & ROSEMARY SHOKUPAN LOAF | WILD GARLIC BUTTER

Chenin Blanc, Andersbrook - South Africa - 125ml

SALMON & LANGOUSTINE RAVIOLO

CELERY & APPLE SALAD | SHELLFISH BISQUE

Chablis, Domaine Seguinot Bordet - France - 125ml

LANESHAW BRIDGE RACK OF LAMB (GF)

WYE VALLEY ASPARAGUS | WILD GARLIC PESTO |
LAMB FAT HASH BROWN

Cabernet Sauvignon, Pierre Lacasse - France - 125ml

FROZEN PINEAPPLE PARFAIT (GF)

TEXTURES OF PINEAPPLE | HAVANA RUM | COCONUT TUILE

Via Enrico Pinot Grigio Rosato - 125ml

BELGIAN 70% CHOCOLATE MILLE FEUILLE (V)

COCOA NIB PUFF PASTRY | YUZU | MILK & HAZELNUT ICE CREAM

Otima Tawny Port - 50ml

BELGIAN DARK CHOCOLATE & MADAGASCAN VANILLA FUDGE (V) (GF)

SERVED WITH COFFEE

Wine pairing available £35pp

