EMMOTT ARMS
LANESHAW BRIDGE

AA Rosette award for culinary excellence 2026

TASTING MENU - £55PP

TO BE ORDERED BY THE TABLE, AVAILABLE MONDAY - SATURDAY

WHIPPED CHICKEN LIVER PARFAIT (GFO)

WALNUT GEL | PICKLED WALNUT | SABLE BISCUIT

ROAST CAULIFLOWER SOUP (V) (GFO)

BEER SOURDOUGH | MARMITE BUTTER

Mountbridge Reserve Chardonnay - Australia - 125ml

PAN ROAST SEA BASS FILLET (GF)

ROAST CELERIAC PURÉE | PICKLED FENNEL | LANGOUSTINE BISQUE

Silver Wings Sauvignon Blanc - New Zealand - 125ml

DUO OF BLACK ANGUS BEEF (GF)

50Z SIRLOIN | GLAZED BLADE | ROAST SHALLOT | BUTTER POACHED BABY CARROT | PORT SAUCE

San Giorgio Montepulciano D'Abruzzo - Italy - 125ml

MULLED WINE POACHED PEAR (V)

WALNUT SPONGE | CALVADOS APPLE PURÉE | BRIE ICE CREAM

Via Enrico Prosecco - Italy - 125ml

FESTIVE STICKY TOFFEE PUDDING (V)

BAILEY'S CRÈME ANGLAISE

Otima Tawny Port - Portugal - 50ml

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70 % BELGIAN DARK CHOCOLATE RUM TRUFFLE (V) (GF)

SERVED WITH COFFEE

Wine pairing available £35pp

PLEASE INFORM A MEMBER OF THE TEAM OF ANY ALLERGIES BEFORE ORDERING. WHILE EVERY EFFORT IS MADE TO REDUCE THE RISK OF CROSS CONTAMINATION, OUR KITCHEN HANDLES ALL MAJOR ALLERGENS, SO WE CANNOT GUARANTEE THAT ANY DISH IS COMPLETELY FREE FROM TRACES. NOT ALL INGREDIENTS ARE LISTED ON THE MENU; MORE DETAILED ALLERGEN INFORMATION IS AVAILABLE UPON REQUEST.