

EMMOTT ARMS

LANESHAW BRIDGE

TASTING MENU - £55PP

TO BE ORDERED BY THE TABLE. AVAILABLE MONDAY - SATURDAY

WHIPPED CHICKEN LIVER PARFAIT (GFO)

PICKLED WALNUT | HAZELNUT

Silver Wings New Zealand Sauvignon Blanc - New Zealand - 125ml

WYE VALLEY ASPARAGUS VELOUTÉ (V) (GFO)

HONEY & ROSEMARY SHOKUPAN LOAF | WILD GARLIC BUTTER

Chenin Blanc, Andersbrook - South Africa - 125ml

GRILLED PLAICE FILLET (GF)

PICKLED LEMON | SHAVED FENNEL | LANGOUSTINE BISQUE

Chablis, Domaine Seguinot Bordet - France - 125ml

LANESHAW BRIDGE RACK OF LAMB (GF)

LANCASHIRE LEEK | PARSNIP PURÉE | GLAZED LAMB HASH BROWN

Cabernet Sauvignon, Pierre Lacasse - France - 125ml

ROAST CONFERENCE PEAR (V) (GF)

HONEY MOUSSE | BRIE ICE CREAM | WALNUT & THYME BRITTLE

Chardonnay, Mountbridge Reserve - Australia - 125ml

MISO CARAMEL CUSTARD TART (V)

PEANUT PRALINE | BANANA & MACALLAN ICE CREAM

Via Enrico Prosecco - Italy - 125ml

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

SERVED WITH COFFEE

Wine pairing available £35pp