

EMMOTT ARMS

LANESHAW BRIDGE

TASTING MENU - £55PP

TO BE ORDERED BY THE TABLE. AVAILABLE MONDAY - SATURDAY

WHIPPED CHICKEN LIVER PARFAIT (GFO)

PICKLED WALNUT | HAZELNUT

Beaujolais Blanc, Marc Jambon - France - 125ml

CREAMY ROASTED SWEDE SOUP (V) (GFO)

LANCASHIRE BLACK BOMBER CHEDDAR SCONE | WHIPPED ROSEMARY BUTTER

Mountbridge Reserve Chardonnay - Australia - 125ml

SEARED ORKNEY KING SCALLOP (GF)

CELERIAC PURÉE | PICKLED LEMON | APPLE | CRISPY
CHICKEN SKIN | BRANDY SAUCE

Chablis, Domaine Seguinot Bordet - France - 125ml

LANESHAW BRIDGE RACK OF LAMB (GF)

LANCASHIRE LEEK | PARSNIP PURÉE | GLAZED LAMB HASH BROWN

Chateau Sarenceau Montagne Saint-Emilion - France - 125ml

MADAGASCAN VANILLA PANNA COTTA (GF)

POACHED YORKSHIRE RHUBARB | GINGER

Rioja Rosado, Anares, Bodegas Olarra - Spain - 125ml

SPICED PEAR & FRANGIPANE TART (V)

MADAGASCAN VANILLA CRÈME ANGLAISE

Via Enrico Prosecco - Italy - 125ml

BELGIAN DARK CHOCOLATE & MADAGASCAN VANILLA FUDGE (V)

SERVED WITH COFFEE

Wine pairing available £35pp