

# 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*

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CREAMY ROASTED SWEDE SOUP (V) (GFO)

LANCASHIRE BLACK BOMBER CHEDDAR SCONE | WHIPPED ROSEMARY BUTTER

*Mountbridge Reserve Chardonnay - Australia - 125ml*

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SEARED ORKNEY KING SCALLOP (GF)

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

*Chablis, Domaine Seguinot Bordet - France - 125ml*

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LANESHAW BRIDGE RACK OF LAMB (GF)

LANCASHIRE LEEK | PARSNIP PURÉE | GLAZED LAMB HASH BROWN

*Chateau Sarenceau Montagne Saint-Emilion - France - 125ml*

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MADAGASCAN VANILLA PANNA COTTA (GF)

POACHED YORKSHIRE RHUBARB | GINGER

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

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SPICED PEAR & FRANGIPANE TART (V)

MADAGASCAN VANILLA CRÈME ANGLAISE

*Via Enrico Prosecco - Italy - 125ml*

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BELGIAN DARK CHOCOLATE & MADAGASCAN VANILLA FUDGE (V)

SERVED WITH COFFEE

*Wine pairing available £35pp*