

EMMOTT ARMS

LANESHAW BRIDGE



THROUGHOUT OUR SEASONAL MENU, YOU WILL FIND DISHES WHICH CELEBRATE INGREDIENTS OF LOCAL PROVENANCE, ENSURING YOU ENJOY TASTES UNIQUE TO OUR COUNTY. OUR MISSION IS TO HIGHLIGHT PRODUCE THAT WE HAVE SOURCED FROM LOCAL PROVIDERS, SOME OF WHICH ARE ON OUR DOORSTEP, INCLUDING PENDLE REARED LAMB.

NIBBLES

NOCELLARA
GREEN
OLIVES (V)
(GF)
4

BEER
SHOKUPAN,
TALLOW
BUTTER
5

THAI PRAWN
TOAST,
CITRUS & SOY
6

AROMATIC DUCK
SPING ROLLS,
HOISIN DIP
6

SMOKEHOUSE
CORN RIBS,
SMOKED CHILLI
MAYO (V) (GF)
6

STARTERS

BRAISED PENDLE LAMB BONBON - 11
ENGLISH GARDEN PEA PURÉE, MINT EMULSION, LAMB
SAUCE

ENGLISH GARDEN PEA & MINT SOUP - 9 (V) (GFO)
WHIPPED GOAT CURD, BEER SHOKUPAN

TEMPURA KING PRAWNS - 10 (GF)
ASIAN SLAW, CHILLI DRESSING, YUZU MAYO

HAM HOCK TERRINE - 10
PICKLES, LANCASHIRE BOMBER BEIGNETS, PICCALILLI
DIP

ISLE OF WIGHT TOMATO SALAD - 10 (V) (GF)
PICKLED SHALLOT, BASIL, WHIPPED GOAT CURD

CHARRED PEACH & CRAYFISH SALAD - 11 (GF)
SOUSED ONIONS, BABY GEM LETTUCE, ANISE
COMPRESSED PEACH

CHEF'S MAINS

LANCASHIRE FILLET OF BEEF WELLINGTON - 35
ROAST SHALLOT PURÉE, BABY CARROTS, COMTÉ & PINE
NUT TRUFFLE MASH, PORT SAUCE

BROWN BUTTER GNOCCHI - 17 (V) (GF)
SUN BLUSHED TOMATO, FENNEL, BASIL, PECORINO

PENDLE PORK LOIN - 26
PORK CHEEK CROQUETTE, APPLE & CELARIAC
REMOULADE, BBQ APRICOT, FONDANT POTATO, PORK &
CIDER SAUCE

PAN ROAST PENDLE RACK OF LAMB - 32 (GF)
PEAS À LA FRANÇAISE, ROAST ROSCOFF ONION, ROSTI
POTATO, LAMB JUS

PAN FRIED STONE BASS - 28 (GF)
CHARRED BABY FENNEL, SAMPHIRE, SAFFRON
PARISIAN POTATOES, LANGOUSTINE BOUILLABAISSE

BOZ LANCASHIRE FILLET STEAK - 38 (GFO)
BALSAMIC CHERRY TOMATOES, GARLIC ROASTED STEM
BROCCOLI, TRUFFLE & COMTÉ POTATO PUFFS,
PEPPERCORN SAUCE

EMMOTT CLASSICS

SLOW BRAISED SHIN OF BEEF & ALE PIE - 18
TRIPLE COOKED CHIPS, BRAISED RED CABBAGE,
GRAVY

LANCASHIRE CHEESE AND ONION PIE - 18 (V)
MASH, CREAMED LEEKS, YORKSHIRE STEM BROCCOLI

BEER BATTERED FISH AND CHIPS - 18 (GF)
CRUSHED GARDEN PEAS, TARTARE SAUCE

CHIP SHOP UPGRADE + 3
BATTERED SAUSAGE | CURRY SAUCE | BUTTERED BLOOMER

CRISPY CHILLI BEEF - 18 (GFO)
STIR FRIED ASIAN VEG, EGG NOODLES, CANDIED CHILLI
CASHEWS

BOZ BEEF BURGER - 18 (GFO)
CHEESE SAUCE, BROWN SUGAR BACON, BURGER SAUCE,
SALAD, GHERKIN, BRIOCHE BUN, FRIES

CHICKEN KIEV - 18
SMOKED GARLIC & THYME BUTTER, CREAMED POTATOES,
YORKSHIRE STEM BROCCOLI, PARMESAN

EXTRAS

TRIPLE COOKED CHIPS - 4 (V) (GF) | FRIES - 4 (V) (GF) | ASPEN FRIES - 5 (V) (GF) | COMTÉ & PINE NUT
TRUFFLE MASH - 5 (V) (GF) | TRUFFLE & COMTÉ POTATO PUFFS - 5 (V) | GARLIC ROASTED
YORKSHIRE STEM BROCCOLI - 4 (V) (GF) | ONION RINGS - 4 (V)

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.