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

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ROAST CAULIFLOWER SOUP (V) (GFO)

LANCASHIRE BLACK BOMBER CHEDDAR SCONE | WHIPPED MARMITE BUTTER

Chenin Blanc, Andersbrook – South Africa - 125ml

SEARED ORKNEY KING SCALLOP (GF)

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

Chablis, Domaine Seguinot Bordet - France - 125ml

PENDLE RACK OF LAMB (GF)

WYE VALLEY ASPARAGUS | LAMB FAT HASH BROWN | WILD GARLIC PESTO | LAMB JUS

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)

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.