

EMMOTT ARMS

LANESHAW BRIDGE

TASTING MENU - £55PP

TO BE ORDERED BY THE TABLE, AVAILABLE MONDAY - SATURDAY

SPICED PENDLE LAMB BONBON

CORIANDER EMULSION | CURRIED LAMB SAUCE

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WHIPPED FETA (V) (GF)

SALT BAKED BEETROOT | TOASTED WALNUT

Via Enrico Pinot Grigio Rosato - Italy - 125ml

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HAND DIVED ORKNEY KING SCALLOP (GF)

SCOTTISH GIROLLE | CAULIFLOWER PURÉE | PICKLED APPLE GEL | MADEIRA

Silver Wings New Zealand Sauvignon Blanc - 125ml

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LANCASHIRE FILLET OF BEEF WELLINGTON

ROAST SHALLOT PURÉE | BABY CARROTS | PORT SAUCE

San Giorgio Montepulciano D'Abruzzo - Italy - 125ml

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YORKSHIRE BLUEBERRY TART (V)

YOGHURT CRÈME PÂTISSÈRE | THYME GRANOLA

Via Enrico Prosecco - 125ml

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BELGIAN CHOCOLATE DELICE (V)

SALTED CARAMEL | COCOA NIB TUILE | MADAGASCAN VANILLA ICE CREAM

Otima Tawny Port - 50ml

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BELGIAN TRIPLE CHOCOLATE BROWNIE (V)

SERVED WITH COFFEE

Wine pairing available £35pp

