



# LORD CREWE ARMS

— BLANCHLAND —

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## SAMPLE DINNER MENU

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### NIBBLES

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Crewe sourdough, Croxton Manor salted butter 4

### STARTERS

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Butternut squash soup, sage and apple 6

Smoked chicken and ham hock terrine, dill pickled cucumber, toasted brioche 8.5

Aged parmesan and beer braised onion tart, parmesan custard, pickled shallots 9

Isle Of Wight tomatoes, whipped goats curd, watermelon, basil 8

North Sea mackerel on toast, Isle Of Wight tomatoes, black olive tapenade, basil 8

### MAINS

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Aged Cote De Boeuf for two, marmite braised onions, fat chips, hollandaise sauce 65

Roasted guinea hen, turnip, radish and anchovy, puy lentils, garden herb sauce 17

Grilled whole North Sea plaice, brown butter shrimp, sea vegetables, capers, charlotte potatoes 17

Chargrilled sirloin steak, baby gem, Caesar dressing, beef fat breadcrumbs, fries 26

Wild garlic, linguini, peas, broad beans and Mousseron St George 17

Spring lamb rump, crispy lamb shoulder, peas, broad beans, asparagus,  
roasting juices with tomato, minted Jersey royal potatoes 20

### SIDES

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Grilled hispi cabbage, miso and roasted garlic butter 4

Fries 4 | Charlotte potatoes 5 | Fat chips 5

### PUDS

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Single plantation dark chocolate mousse, cherry, feuilletine 8

Custard tart, raspberries, whipped crème fraiche, honeycomb 7

Vanilla panna cotta, Minus 8 vinegar, strawberry, Amoretti biscuit 7

Cropwell Bishop Stilton, crackers, chutney, grapes 4.5

Isle of Mull Cheddar, crackers, chutney, grapes 4.5