

# EMMOTT ARMS

LANESHAW BRIDGE

## TASTING MENU 21/03/25 FROM 5PM

£50 PER PERSON

### CRÈME FRAICHE CHAWANMUSHI

ISLE OF WIGHT TOMATO | SPRING LEAF | PICKLED LEMON | BASIL OIL  
(CLASSIC JAPANESE STEAMED SAVOURY EGG CUSTARD)

### BUTTER POACHED COD

SPRING SALAD | CHIVE EMULSION | APPLE | CHAMPAGNE  
BUTTER SAUCE | DILL OIL

### LANESHAW BRIDGE HERWICK LAMB SHORT LOIN

EWES CURD | WILD GARLIC GEL | ASPARAGUS |  
CHANTERELLE MUSHROOM | LAMB SAUCE

### RHUBARB AND CUSTARD DONUT

RHUBARB CUSTARD | PICKLED GINGER | RHUBARB COMPOTE | APPLE  
MARIGOLD

### FROZEN LAVENDER PARFAIT

HONEY OAT BISCUIT | PECAN CARAMEL

### ADD A SHARING CHEESE BOARD + 15

BLACK BOMBER, HARROGATE BLUE, SOLSTICE BRIE SERVED WITH  
MEDJOOOL DATES, GRAPES, CRACKERS AND FIG CHUTNEY