# 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 MEDJOOL DATES, GRAPES, CRACKERS AND FIG CHUTNEY

PLEASE INFORM US OF ANY FOOD ALLERGIES / INTOLERANCES BEFORE ORDERING AS NOT ALL INGREDIENTS ARE LISTED ON THE MENU. WHILST WE MAINTAIN EXCELLENT ALLERGEN PRACTICES, DUE TO THE WIDE RANGE OF INGREDIENTS USED IN OUR SMALL AND BUSY KITCHEN, FOODS MAY STILL BE AT RISK FROM CROSS CONTAMINATION.