

EMMOTT ARMS

LANESHAW BRIDGE

NIBBLES

HALLOUMI
BITES WITH
SWEET CHILLI
DIP

5

PITTED
KALAMATA
OLIVES

4

FOCACCIA
WITH OIL &
BALSAMIC

5

HADDOCK
BITES AND
TARTARE
SAUCE

5

SPICY
CHICKEN
WINGS WITH
BLUE
CHEESE DIP

5

STARTERS

LOBSTER RAVIOLO - 12
FENNEL AND LOBSTER BISQUE

YORKSHIRE ASPARAGUS SOUP - 8
SPRING VEGETABLES, DILL OIL AND
FOCACCIA

CHICKEN & HAM HOCK TERRINE - 8
PICKLED VEGETABLES, TOASTED
FOCACCIA AND BACON JAM

MUSSELS MARINIÈRE - 9
FRESH PARSLEY AND GARLIC FOCACCIA

HARISSA BRAISED LAMB - 9
FETA, POMEGRANATE AND BITTER LEAF
SALAD

TEMPURA KING PRAWNS - 10
PICKLED CUCUMBER AND NDUJA MAYO

MAINS

PAN SEARED DUCK BREAST - 22
BUTTER POACHED CARROTS, SHREDDED
ONION & SAVOY CABBAGE, MASH AND
MADEIRA JUS

BEEF SHORT RIB RAGU - 19
PAPPARDELLE, PARMESAN AND GARLIC
FOCACCIA

LANCASHIRE CHEESE AND ONION PIE - 17
MASH, CREAMED LEEKS AND STEM
BROCCOLI

SMASH BURGER - 17
DOUBLE STACKED BEEF PATTIES
ON A TOASTED BRIOCHE BUN WITH
KETCHUP, MUSTARD, GOUDA CHEESE,
LETTUCE, RED ONION, GHERKIN, FRIES
AND COLESLAW

BEER BATTERED FISH AND CHIPS - 16
MUSHY PEAS AND TARTARE SAUCE

LANESHAW BRIDGE REARED HERDWICK LAMB - 25
LAMB CUTLETS & BRAISED LAMB BREAST,
ASPARAGUS, BROAD BEANS, EWES CURD, LAMB
FAT HASH BROWN AND MINTED LAMB JUS

CRISPY CHILLI BEEF - 17
CRUNCHY ASIAN VEG, EGG FRIED RICE AND CHILLI
CASHEWS

SKIN ON CHICKEN BREAST - 18
PARSNIP PURÉE, STEM BROCCOLI, DAUPHINOISE
POTATO AND BRANDY SAUCE

SHIN OF BEEF AND GUINNESS PIE - 17
TRIPLE COOKED CHIPS, CRUSHED PEAS AND
GRAVY

BUTTER POACHED COD LOIN - 22
GIANT COUS COUS, ROASTED CAULIFLOWER,
SAFFRON MAYO AND RAS EL HANOUT CURRY
SAUCE

LANESHAW BRIDGE REARED BEEF

SERVED WITH FRIES, TOMATO FONDUE AND GARLIC AND THYME MUSHROOMS

10OZ SIRLOIN

29

12OZ PRIME RUMP

24

8OZ FILLET

35

ADD PEPPERCORN | BLUE CHEESE | MUSHROOM CREAM SAUCE - 3

ADD KING PRAWNS IN GARLIC BUTTER - 7

EXTRAS

CHUNKY CHIPS - 4 | FRIES - 4 | ASPEN FRIES - 5 | MASH - 4 | BUTTERED GREENS 4 | CHEESY
GARLIC FOCACCIA - 5 | GARLIC FOCACCIA - 4 | ONION RINGS - 4