



LORD CREWE ARMS

— BLANCHLAND —

Sunday Lunch Sample Menu

Starters

Twice Baked Northumbrian Cheese Souffle, Pickled Walnut & Chives
Crewe Smoked Salmon, Pickled Cucumber, Dill Crème Fraiche
Pressed Ham Hock Terrine, Piccalilli, Sourdough Toast
Celeriac & Truffle Soup, Toasted Hazelnuts, Chervil Oil

Mains

Roast Rump Cap of Northumbrian Beef, Dripping Roasties, Yorkshire Pudding & Gravy
Slow Roast Rare Breed Pork Belly, Apple Compote, Sage & Onion Stuffing
Roast Leg of Northumberland Lamb Studded with Garlic & Rosemary
Spiced Vegetable & Lentil Nut Roast, Vegetarian Gravy
Baked North Sea Hake, Potted Shrimp Butter

All roasts served with braised red cabbage, clapshot, cauliflower cheese & mixed greens

Desserts

Dark Chocolate Mousse, Brownie, Lime Curd & Honeycomb
Yorkshire Blue, Onion Marmalade, Singing Hinnies
Sticky Toffee Pudding, Toffee Sauce, Clotted Cream
Baked Vanilla Rice Pudding, Poached Yorkshire Rhubarb

Two Courses £30

Three Courses £36

A discretionary 12.5% service charge will be added to the total of your bill

Please let us know of any allergies or intolerances.