



LORD CREWE ARMS

— BLANCHLAND —

Snacks

Crewe Sourdough & Salted Butter 8

Marinated Olives 6.5

Starters

Twice Baked Northumberland Cheese Souffle 14

Whipped Smoked Cods Roe, Radish & Fennel Salad, Music Bread 12

Country Style Game Pate, Truffle Mustard, Cornichons, Crewe Sourdough 12

Heritage Beetroot Salad, Yorkshire Blue, Pickled Walnut & Watercress 11

Crewe Smoked Salmon, Pickled Cucumber, Dill Crème Fraiche 16

Spiced Pumpkin Soup, Sage Pesto, Parmesan 9

Warm Potted Shrimp, Sourdough Crumpet, Fennel Salad 14

Mains

Chargrilled, Northumbrian Sirloin Steak on the Bone, Peppercorn Sauce, Chips & Watercress 40

Roasted Rump of Lamb, Potato Terrine, Peter's Jerusalem Artichokes, Green Sauce 34

Smoked Haddock, Mussel, King Prawn & Pancetta Chowder, New Potatoes, Crewe Sourdough 20

Pan Haggerty, Confit Northumbrian Leek, Fried St. Ewe Egg, Wild Mushroom Sauce 26

Slow Cooked Ox Cheek, Creamed Potato, Roscoff Onion, Beef Fat Carrot 28

Local Venison Haunch, Haggis Shepherd's Pie, Salt Baked Swede & Savoy 34

Roasted North Sea Cod Loin, Chorizo & White Bean Cassoulet 30

Rare Breed Pork Fillet, Doreen's Black Pudding, Roasted Crown Prince Squash, Chestnuts 28

To Share

1kg Salt Aged Cote de Boeuf, Peppercorn Sauce, Sauteed Wild Mushrooms, Chips, Watercress 110

Sides

Truffle & Parmesan Fries 7 Honey Roast Piccolo Parsnips 6 Cuddy's Cave Cauliflower Cheese 6

Buttered Ratte Potatoes 6 Chips 6 Creamed Sprout Gratin 6

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

Please let us know of any allergies or intolerances. All our food is prepared in a kitchen where nuts, gluten and other allergens are present. Game may contain shot. Our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information is available upon request.



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Afters

Warm Bakewell Pudding, Vanilla Ice Cream 11

Dark Chocolate Delice, Boozy Cherries, Cherry Sorbet 14

Spiced Clementine Crème Brûlée, Chocolate & Hazelnut Cookie 10

Bread & Butter Pudding, Sherry Soaked Raisins, Blackberry Sorbet 10

The Crewe's Mulled Wine Plum & Gingerbread Ice Cream Sundae 12

Cheese

Shepherd's Purse Yorkshire Blue

Creamy, sweet, and mild, Yorkshire Blue is an ideal introduction to blue cheese. Multi-award-winning Yorkshire Blue is handmade and matured over eight weeks. Every week, each individual cheese is turned by hand, which helps to achieve the blue veining and even smooth texture.

Doddington Dairy Cuddy's Cave

Cuddy's cave is a close textured dales style cheese with undertones of citrus fruits. Mellow yet deceptively full flavoured with a lingeringly complex aftertaste. Made from raw milk and traditional rennet, Cuddy's Cave has a natural rind and is aged for 3 to 6 months.

Tunworth

Tunworth is markedly different thanks to the lush grazing of rural Hampshire. Tunworth is still made entirely by hand. The finished cheese has a soft, thin, and wrinkled rind, a rich and earthy mushroom fragrance, and a long-lasting sweet and nutty flavour.

Golden Cross

Awarded 'Best Soft White Cheese', 'Best Export Cheese' and 'Reserve Champion' at The British Cheese Awards 2025. A firm and silky texture and a fresh citrus flavour when young; and a denser, creamier and deeper flavour as it matures. Kevin and Alison Blunt's goats feed on a diet of pasture and hay all year round, never silage. This natural diet results in high quality milk and a sublime and complex cheese.

Served with Crackers, Pickled Celery, Plum Membrillo & Chutney

17 for three cheeses, 22 for four

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