



# LORD CREWE ARMS

— BLANCHLAND —

## Snacks

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Crewe Sourdough & Salted Butter 7

Marinated Olives 6.5

## Starters

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Twice Baked Northumberland Cheese Souffle 14

Pigs Head Terrine, Truffle Mustard, Cornichons, Crewe Sourdough 12

Pear, Chicory & Walnut Salad, Yorkshire Blue, Mustard Dressing 10

Baked French Onion Soup, Cuddy's Cave Crouton 9

Crewe Smoked Salmon, Pickled Cucumber, Dill Crème Fraiche 16

Warm Potted Shrimp, Sourdough Crumpet, Fennel Salad 14

## Mains

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Chargrilled, Northumbrian Sirloin Steak on the Bone, Café de Paris Butter, Chips & Watercress 40

Pan Haggerty, Confit Northumbrian Leek, Fried Clarence Court Egg, Wild Mushroom Sauce 26

Slow Cooked Beef Short Rib, Onion Risotto, Confit Roscoff, Chive Oil 28

Roasted Corn Fed Chicken, Creamed Potato, Charred Leeks, Smoked Bacon, & Hazelnut Dressing 26

Local Venison Haunch, Haggis Cottage Pie, Salt Baked Swede & January King 34

Masala Spiced Halibut, Onion Bhaji, Braised Fennel, Goan Curry Sauce 36

Roast Loin of Pork, Celeriac Fondant, Apple, Doreen's Black Pudding, Grain Mustard Sauce 28

## Sides

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Chips 6    Cauliflower Cheese 6    Rocket & Parmesan Salad 4

Buttered Ratte Potatoes 6    Seasonal Greens 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

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Warm Bakewell Pudding, Clotted Cream 11

Dark Chocolate Delice, Mulled Wine Roasted Plums, Plum Sorbet 14

Baked Custard Tart, Poached Yorkshire Rhubarb 9

Sticky Toffee Pudding, Caramelised Banana, Banana Ice Cream 10

Woodcrest Seville Orange Marmalade Steamed Pudding, Vanilla Custard 9

## Cheese

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### Shepherd's Purse Yorkshire Blue

Creamy, sweet and mild, Yorkshire Blue is an ideal introduction to blue cheese. With age, the flavour deepens and becomes more complex without compromising the mild creaminess that's helped make it a national favourite. Multi-award-winning Yorkshire Blue is handmade and matured over eight weeks. Each week, they turn each individual cheese by hand, which helps to achieve the lovely blue veining and even smooth texture. Yorkshire Blue was judged to be the Best English Cheese at the International Cheese & Dairy Awards in 2018.

### Doddington's Admiral Collingwood

Admiral Collingwood is a distinct, artisan, semi-soft raw cow's milk cheese produced by Doddington Dairy in Northumberland, England. Named after Admiral Lord Nelson's second-in-command at the Battle of Trafalgar, this cheese is designed to reflect a strong, complex character.

### Baron Bigod

Baron Bigod is an award-winning, British Brie-style cheese handcrafted at Fen Farm Dairy in Suffolk using raw Montbéliarde cow's milk. It features a white, bloomy rind, a silky-smooth texture, and a golden, creamy paste. Known for its earthy, mushroomy flavour and nutty notes, it matures for up to 8 weeks.

### Kidderton Ash

Kidderton Ash is a silky-smooth goat's cheese made with milk from our herd.

Under the watchful eyes of cheese experts, each Kidderton Ash cheese is handmade, and then coated and matured with ash for a distinctive finish that is furry and speckled. The result is a spectacle of contrast in colour, texture and taste.

Served with Sourdough Crackers, Pickled Celery, Membrillo & Chutney 17 for three cheeses, four 22

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