



L O R D C R E W E A R M S
BLANCHLAND

March Sample Menu

BREAD

Sourdough with salted butter 3-75 or Raymond's whipped cod's roe 4-75

STARTERS

A bowl of cauliflower cheese soup with bacon 6-00

Grilled hispi cabbage with hazelnut Romesco 6-00

Fried duck egg with buttered Morecombe Bay shrimps and wild garlic 7-00

'Crewe cured' smoked salmon with a dill potato salad 9-00

Baked queen scallops with wild garlic butter 11-00

Game and black pudding faggot, buttered neeps and gravy 6-00

Duck breast with roasted beets and pomegranate 7-00

Haggis Scotch egg with rhubarb and date chutney 6-00

Our English deli plate with a caper and parsley salad 8-00

MAINS

Baked goat's cheese crottin with beets and bread sticks 12-00

Breaded wandering cod fingers with bashed green peas and chips 15-00

Baked Loch Fyne salmon in puff pastry with rice, spinach and egg 15-00

'Crewe brew' beef stew with buttered spinach 12-00

Grilled sweet cured bacon chop with a fizzy herb salad and chips 15-00

Ayrshire mutton banger with a lamb chop, whipped tatties and wild garlic 15-00

Durham rare breed pork chop 'n' naughty beans 16-00

Salt-aged flat iron steak with Chop House sauce and bashed neeps 16-00

SIDES 3-75

Chips or fries

Bashed neeps

Buttered hispi cabbage

Honey roasted parsnips

Please inform your waiter of any allergies



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AFTERS

Sea buckthorn posset 5-00

Sticky toffee pudding 4-00 add vanilla ice cream 1-00

Chocolate fondant with malt ice cream (10 minutes-ish) 6-00

Baked custard and Yorkshire rhubarb 5-00

Strawberry Bakewell pudding with clotted cream 5-00

Salted caramel chocolates with a cuppa of your choice 5-00

English cheese board 3-00 for each cheese

Today's cheeses are Godminster, Cropwell Bishop Stilton and Clara Goat's

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