

# LARDER

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LICHFIELD

## CHOICE MENU

2 COURSE £30 – 3 COURSE £40

NORFOLK QUAIL – glazed Jerusalem artichoke, black pudding crumb, rainbow chard, pickled shallot

TORCHED MACKEREL – poached rhubarb, rhubarb gel, smoked almonds, pickled kohlrabi, nasturtium

CRAB SATAY – heritage tomatoes, toasted peanuts, lime gel,

BEETROOT – goat's cheese parfait, beetroot three ways, sour dough croutons

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CREEDY CARVER DUCK – wild mushroom fricassee, potato terrine, orange gel, sprout tops

WILD SEABASS – parsnip puree, piccolo parsnip, parmentier potatoes, chorizo, red onion, clams, spring onion

GRILLED LEMON SOLE – mussel mash, carrot, celery, capers, mussels, dill oil, lemon crumb

BRAISED OX CHEEK – roscoff onion, truffle mash, onion puree, bacon crumb, beef jus

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CHOCOLATE MARQUICE – white chocolate and thyme sorbet, chocolate soil, raspberry vinegar

CLEMENTINE PARFAIT – poached clementine, mint gel, almond brandy snap, micro mint

CARROT CAKE – carrot top sorbet, cream cheese, carrot gel, meringue

BRITISH CHEESE