

# LARDER

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LICHFIELD

## SUNDAY LUNCH MENU

2 COURSE £24 – 3 COURSE £28

CARROT SOUP – pesto & garlic crouton

CHICKEN LIVER PARFAIT – charred sweetcorn, granola & pineapple

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

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

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ROAST BEEF SIRLOIN – yorkshire pudding, beef fat carrot & gravy

CORN FED CHICKEN – roast onion & tenderstem broccoli

SEA BASS – roast cauliflower, pickled fennel & orange

ROSCOFF ONION – potato terrine, wild mushroom fricassee,  
sprout tops & onion puree

all mains to be served with miso cabbage and honey roasted piccolo parsnips

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STICKY TOFFEE PUDDING – toffee sauce & vanilla ice cream

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

CHOCOLATE CREMEUX - white chocolate & thyme sorbet, chocolate soil & raspberry  
vinegar

BRITISH CHEESES