



# LARDER GRILL NIGHT

## STARTERS

### **BUTTERNUT SQUASH SOUP (V) - £6.50**

Curried pumpkin seeds, coriander oil, toasted ciabatta

### **WILD MUSHROOM AND TARRAGON (V) - £7.50**

Toasted ciabatta, parmesan rocket, tarragon emulsion

### **SMOKED HAKE FISHCAKES - £8.00**

Confit egg yolk, dill emulsion, cucumber ribbons

### **SMOKED DUCK BREAST - £8.00**

Orange gel, duck skin granola, caramelised fig, mustard frills

### **GREY MULLET PASTRAMI - £8.50**

Cider gel, radish, compressed cucumber, dill

### **ROAST CAULIFLOWER & PINE (VG) - £7.00**

Cauliflower purée, pickled girolle's, crispy kale

### **RABBIT TERRINE - £8.50**

Braised leg, sous vide rabbit loin, tarragon emulsion, pickled carrot, kohlrabi, bacon

## MAINS

### **GUINEAFOWL & ARTICHOKE - £22.00**

Jerusalem artichoke purée, potato fondant, charred tenderstem broccoli, pickled blackberries, black pudding

### **COD & CAULIFLOWER - £18.00**

Cep & truffle duxelles, buttered kale, roasted cauliflower, pickled samphire, brown shrimp sauce

### **12OZ PORK CHOP - £20.50**

Crispy mushroom, ale shallot, hung sour cream, hand cut chips

### **CRISPY TOFU SATAY (VG) - £15.50**

Butternut squash, baby gem, peanut sauce, roasted peanuts, dill oil

## SIDES

- Chicken skin and parmesan triple cooked chips - £5.00
- Honey roast parsnips, black garlic, smoked almonds - £4.50
- Hispi cabbage, pancetta & mushroom ketchup - £4.00
- Triple cooked chips - £4.00
- Mixed salad - £3.50
- Black truffle mayonnaise £3.50
- Add garlic king prawns to your steak - £4.00
- Roasted bone marrow with shredded beef rib - £7.00

## FROM THE GRILL

ALL STEAKS COME WITH A CHOICE OF SAUCE/SHARERS COME WITH A CHOICE OF 2 SAUCES.

### **9OZ SIRLOIN STEAK - £22.00**

Crispy mushroom, ale shallot, hung sour cream, hand cut chips

### **8OZ FILLET STEAK - £29.00**

Crispy mushroom, ale shallot, hung sour cream, hand cut chips

### **9OZ WELSH WAGYU BEEF BURGER - £17.50**

Maple cured bacon, smoked cheese, gherkin, baby gem, burger relish

### **\*16OZ T-BONE STEAK - £29 (PRE-ORDER ONLY)**

Crispy mushroom, ale shallot, hung sour cream, hand cut chips

### **18OZ CHATEAUBRIAND (TO SHARE) - £65.00**

Crispy mushroom, ale shallot, hung sour cream, hand cut chips

### **\*32OZ RIB OF BEEF (TO SHARE) - £70.00**

#### **(PRE-ORDER ONLY)**

Crispy mushroom, ale shallot, hung sour cream, hand cut chips

### **\*WHOLE LOBSTER - £55.00 (PRE-ORDER ONLY)**

Whole lobster, served with garlic butter and parmesan or Thermidor sauce, skinny fries, Caesar salad

## **SAUCES - £3.50**

- Wild mushroom and tarragon
- Peppercorn
- Red Wine
- Blue cheese

## DESSERTS

### **POACHED PINEAPPLE (G/F) - £7.00**

Coconut crumble, rum & coconut syrup

### **FIG TARTE TATIN - £9.00**

Honey syrup, vanilla ice cream & pomegranate

### **CHOCOLATE & YOGHURT (G/F) - £9.00**

Blackberry compote, crystallised tarragon

### **PISTACHIO CAKE - £7.50**

Yuzu Gel, white chocolate sorbet, pistachio & white chocolate aéro

### **BRITISH CHEESES - £8.00**

Ale chutney, pickled celery

\*Items available for pre order must be ordered by Sunday prior to the night

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