

# LARDER LUNCH MENU

## STARTERS

### **BROCCOLI SOUP - £6.00**

stilton bread – (V)

### **SEA TROUT PASTRAMI - £8.50**

dill oil, pickled cucumber, radish

### **PANCETTA AND SMOKED CHEESE CROQUETTE - £7.00**

bacon mayonnaise, pickled onion

### **BRUSCHETTA - £6.50**

peperonata, sundried tomato, spring onion, conte cheese, black olive – (V/Ve)

### **POACHED COD - £8.00**

chorizo jam, sweetcorn, charred spring onion

### **LICHFIELD ASPARAGUS - £7.00**

sundried tomato arancini, fresh pea salad, mustard vinaigrette – (VG)

### **STEAK TARTARE - £9.00**

black truffle egg yolk puree, crispy capers, tarragon oil, watercress, sourdough crouton

## FROM THE GRILL

### **9 OZ SIRLOIN STEAK - £22.00**

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

### **8 OZ FILLET STEAK - £29.00**

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

### **10 OZ RIBEYE - £26.00**

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

### **9 OZ BEEF BURGER - £17.50**

Maple cured bacon, smoked cheese, gherkin, baby gem, tomato relish on a homemade milk bun

## **SAUCES - £3.00**

- Wild mushroom and tarragon
- Peppercorn
- Blue Cheese

## MAINS

### **STONE BASS - £16.00**

sweetcorn puree, chorizo, clams, red onion, charred asparagus, dill

### **LAMB CANNON - £24.00**

spiced lamb belly, apricot puree, coriander, roasted chickpea, curried cauliflower, yoghurt

### **CORN FED CHICKEN BREAST - £16.50**

Hassle back potatoes, basil emulsion, asparagus, chasseur sauce

### **ROASTED DUCK BREAST - £25.00**

carrot and cardamom puree, pak choi, roasted carrot, duck leg samosa, plum ketchup

### **POACHED LEMON SOLE - £22.00**

seaweed, confit apple puree, crab beignet, samphire, fennel, soya and ginger dressing

### **GLAZED SHIN OF BEEF – £19.00**

smoked potato puree, pancetta crumb, tarragon emulsion, cavolo Nero, roscoff onion, watercress

### **TOFU SATAY – £15.00**

pickled carrot and daikon salad, roasted peanut, Pak-choi (VG)

### **MOROCCAN STUFFED BABY AUBERGINE – £17.00**

Apricot puree, fetta and spinach briouat, yoghurt, coriander– (V)

## SIDES

- Triple cooked chips £4.00
- Crispy potatoes with chorizo and a basil mayonnaise £5.00
- Caesar salad with crispy bacon, pickled shallot and croute £4.50
- Tender stem broccoli with toasted almonds £4.50
- Pak choi, toasted sesame seeds with soya and ginger glaze £4.50
- Tofu satay bites with pickled carrot and peanut £5.00
- Glazed carrots with coriander butter £4.00
- Mixed salad £3.50

## DESSERTS

### **PAVLOVA - £7.50**

Lichfield strawberries, strawberry gel, tarragon and vanilla cream

### **PISTACHIO CAKE - £6.50**

Yuzu Gel, white chocolate sorbet, roasted pistachios & white chocolate aero – (Ve/Ve)

### **VANILLA SPONGE - £8.00**

caramelized peaches, basil mascarpone, filo pastry, Cointreau reduction

### **PEAR FRANGIPANI TART - £7.50**

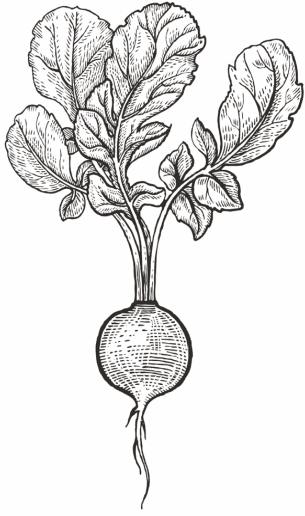
salted caramel ice cream, pear gel

### **BAKED CHOCOLATE CUSTARD - £8.00**

set yoghurt, rhubarb compote and praline

### **BRITISH CHEESES - £8.50**

quince chutney, pickled celery



# LUNCH CLASSICS

## **FILLET STEAK AND CHEESE CIABATTA - £11.50**

Red onion, sweet mustard served with triple cooked chips

## **CHICKEN CAESAR SALAD - £13.50**

Crispy bacon, parmesan, garlic crouton

## **FISH FINGER CIABATTA - £9.50**

Tartar sauce, baby gem lettuce served with triple cooked chips

## **(V) TOMATO AND MOZZARELLA SALAD - £11.50**

Baby gem, garlic crouton, peperonata, black olive crumb

## **(V) MOZZARELLA MELT CIABATTA - £9.00**

Tomato, red pepper served with triple cooked chips

## **FISH AND CHIPS - £14.50**

Tartar sauce, crushed peas, burnt lemon

## **(V) WILD MUSHROOM RIGATONI PASTA - £12.00**

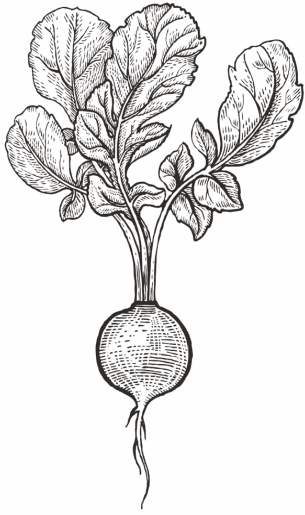
Tarragon, goat's cheese, black olive crumb

## **LOBSTER & CRAYFISH ROLL - £13.50**

Chilli and lime mayonnaise on a homemade roll served with triple cooked chips

**SERVED 12- 4**

**THURSDAY – SATURDAY**



# FIXED PRICE LUNCH MENU

## STARTERS

### **BROCCOLI SOUP**

Stilton bread (V)

### **CROQUETTE**

Pancetta and smoked cheese croquette, bacon mayonnaise, pickled onion

### **BRUSCHETTA**

Peperonata, sundried tomato, spring onion, conte cheese, black olive (V)

### **LICHFIELD ASPARAGUS**

Sundried tomato arancini, fresh pea salad, mustard vinaigrette (VG)

## MAINS

### **CORN FED CHICKEN BREAST**

Hassel back potatoes, basil emulsion, asparagus, chasseur sauce

### **GLAZED SHIN OF BEEF**

Smoked potato puree, pancetta crumb, tarragon emulsion, cavolo nero, roscoff onion, watercress

### **TOFU SATAY**

pickled carrot and daikon mooli salad, roasted peanut, pak choi (VG)

### **WILD MUSHROOM RIGATONI**

Tarragon, goat's cheese, black olive crumb (V)

### **FISH AND CHIPS**

Tartar sauce, crushed peas, burnt lemon, triple cooked chips

### **9 OZ BEEF BURGER**

Maple cured bacon, smoked cheese, gherkin, baby gem, tomato relish, triple cooked chips

### **9 OZ SIRLOIN STEAK (£4.00 SUPPLEMENT)**

Crispy mushroom, ale shallot, hung sour cream, triple cooked chips

### **CHICKEN CAESAR SALAD**

Crispy bacon, parmesan, garlic crouton

## SIDES

- Triple cooked chips £4.00
- Crispy potato with chorizo and basil mayonnaise £5.00
- Caesar salad with crispy bacon, pickled shallot and croute £4.50
- Tender stem broccoli with toasted almonds £4.50
- Pak choi, toasted sesame seeds with soya and ginger glaze £4.50
- Tofu satay bites with pickled carrot and peanut £5.00
- Glazed carrot and coriander butter £4.00
- Mixed salad £3.50

## DESSERTS

### **BAKED CHOCOLATE CUSTARD**

Set yoghurt, rhubarb compote and praline (V)

### **PISTACHIO CAKE**

Yuzu gel, white chocolate sorbet, pistachio & white chocolate aero (V)

### **CHEESE (£2.00 SUPPLEMENT)**

Quince chutney, pickled celery

**2 COURSE – £16.50**

**3 COURSE – £20**

- **FIXED PRICE MENU ONLY AVAILABLE THURSDAY AND FRIDAY LUNCH TIMES\***