



LARDER MENU

STARTERS

BROCCOLI SOUP - £6.00

stilton bread – V/Ve

SEA TROUT PASTRAMI - £8.50

dill oil, pickled cucumber, radish, croutes, hazelnut

PANCETTA AND SMOKED CHEESE BEIGNET - £7.00

bacon mayonnaise, pickled onion

BRUSCHETTA - £6.50

peperonata, sun-dried tomato, spring onion, comte cheese, black olive - V/Ve

POACHED COD - £8.00

chorizo jam, sweetcorn, charred leek

LICHFIELD ASPARAGUS - £7.00

sun-dried tomato arancini, fresh pea salad, mustard vinaigrette – Ve

STEAK TARTARE - £9.00

black truffled egg yolk puree, crispy cappers, tarragon oil, watercress, sourdough crouton

MAINS

STONE BASS - £16.00

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

LAMB CANNON - £24.00

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

CORN FED CHICKEN BREAST - £16.50

hasselback 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, ruscoff onion, watercress

CRISPY TOFU & KIMCHI - £15.00

pickled carrot and mooli salad, roasted peanut, pak choi - Ve

MOROCCAN STUFFED BABY AUBERGINE - £17.00

feta and spinach briouat, yoghurt, coriander - V/Ve

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 WELSH BEEF BURGER - £17.50

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

SAUCES - £3.50

- Wild mushroom and tarragon
- Peppercorn
- Blue Cheese

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 with a coriander butter £4.00
- Mixed salad £3.50

DESSERTS

PAVLOVA - £7.50

lichfield strawberries, strawberry gel, tarragon and vanilla cream - G/F

PISTACHIO CAKE - £6.50

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

VANILLA SPONGE - £8.00

caramelized peaches, basil mascarpone, filo pastry

PEAR FRANGIPANI TART - £7.50

salted caramel ice cream, pear gel, biscoff crumb

BAKED CHOCOLATE CUSTARD - £8.00

set yoghurt, rasperry compote and praline – G/F

BRITISH CHEESES - £8.50

chutney, pickled celery

(V) – Vegetarian (Ve) – Vegan

Some dishes can be either vegetarian or vegan please specify which you would prefer

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