



GRILL NIGHT AT LARDER

STARTERS

BROCCOLI SOUP - £6.00

stilton bread – (V/VG)

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/VG)

POACHED COD - £8.00

chorizo jam, sweetcorn, charred leek

LICHFIELD ASPARAGUS - £7.00

sun-dried tomato arancini, fresh pea salad, mustard vinaigrette – (VG)

STEAK TARTARE - £9.00

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

MAINS

CORN FED CHICKEN BREAST - £16.50

hasselback potatoes, basil emulsion, asparagus, chasseur sauce

POACHED LEMON SOLE - £22.00

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

MOROCCAN STUFFED BABY AUBERGINE – £17.00

feta and spinach briouat, yoghurt, coriander – (V/VG)

SIDES

- Triple cooked chips £4.00
- Crispy potato with chorizo and basil mayonnaise £5.00
- Tender stem broccoli with toasted almonds £4.50
- Tofu satay bites with pickled carrot and peanut £5.00
- Glazed carrot with a coriander butter £4.00
- Black truffle mayonnaise £3.00
- Mixed salad £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.

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

9 OZ BEEF BURGER - £17.50

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

10 OZ RIBEYE - £26.00

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

18 OZ 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
- Blue cheese

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, raspberry compote and praline - (G/F)

BRITISH CHEESES - £8.50

chutney, pickled celery

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

Please note, some of our vegetarian dishes can be adapted to vegan. some dishes can also be adapted to suit a gluten free diet, Please ask a member of staff for details. (V) vegetarian / (VG) vegan

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