

LARDER

STARTERS

- CARROT SOUP** VE **£8.00**
Carrot soup, coriander oil, charred leek and toasted ciabatta.
- SALMON TARTAR** **£12.50**
Beetroot gel, pickled shallots, crispy courgette, smoked buttermilk and basil oil.
- CRISPY BELLY PORK** **£11.50**
Burnt aubergine puree, jalapeno slaw, chicken fat mayonnaise and fresh apple.
- LARDER SPRING RISOTTO** VE **£9.00**
Charred asparagus, parmesan VE, fresh peas and a wild garlic pesto.
- CHICKEN LIVER PARFAIT** **£8.50**
Toasted sourdough, pickled cucumber, pineapple and chicken skin granola.
- RICOTTA CHEESE DUMPLINGS** V **£8.50**
Tomato ragu, parmesan crisp and dill olive oil.

FROM THE GRILL

- Add five king prawns cooked in garlic butter to any item from the menu for £7.50
Garlic & herb butter £2.50
Truffle mayonnaise £3.00
- 8 OZ FILLET STEAK** **£32.00**
Crispy mushroom, hung sour cream, triple cooked chips.
- 10 OZ RIBEYE** **£28.50**
Crispy mushroom, hung sour cream, triple cooked chips. (recommended medium)
- 9 OZ BEEF BURGER** **£19.50**
Maple cured bacon, smoked cheese, gherkin, baby gem, tomato relish on a homemade milk bun, triple cooked chips.
- CHATEAUBRIAND FOR TWO** **£36.50pp**
Crispy mushroom, hung sour cream, triple cooked chips, two sauces of your choosing.
(Or upgrade sauces to 10 king prawns cooked in garlic butter for an additional £5).
- SAUCES** **£3.50**
Wild mushroom and tarragon | Peppercorn | Blue Cheese

MAINS

- PRESSED HAM HOCK** **£23.00**
Peas a la Francaise, buttered mash, tempura gherkin, pea puree, pancetta and onion sauce.
- PAN FRIED SEABASS** **£22.00**
Smoked pepper ketchup, potato rosti, chargrilled asparagus, pepperrade and basil.
- LAMB CANNON** **£32.00**
Crushed minted new potatoes, capers and garlic, crispy lamb shoulder, baby leek.
- SEARED TUNA** **£26.50**
Mango and chilli salsa, pickled vegetables, pork and sesame seed gyozas, mango gel, coriander and ginger.
- GRILLED POLENTA** VE **£18.00**
Ratatouille of vegetables, charred asparagus, smoked pepper ketchup, lemon roasted courgette, basil.
- SOY AND MAPLE GLAZED TOFU** VE **£18.50**
Pickled vegetables, mango and chilli salsa, Chinese cabbage and sesame seed gyozas, ginger, pak choi.
- CHICKEN KIEV** **£22.50**
Buttered mash, tenderstem broccoli, wild garlic emulsion, tarragon and caper butter.

SIDES

- Triple cooked chips. **£4.50**
- Tenderstem broccoli, chilli oil, garlic and sesame seeds. **£4.50**
- Cumin roasted carrots, wild garlic pesto and pine nuts. **£4.50**
- Hispi cabbage, smoked butter milk and crispy onion. **£5.00**
- Crispy potatoes with lamb kofta, lime pickled red onion, raita and feta. **£6.00**
- Mixed salad. **£4.00**
- Caesar salad. **£5.00**

DESSERTS

- BAKED EGG CUSTARD TART** **£9.00**
Frozen raspberries, nutmeg ice cream and puffed rice.
- STRAWBERRIES & CREAM** VE **£8.00**
Black peppered masarated strawberries, vanilla cream VE, strawberry glass, basil and strawberry sorbet.
- LARDER 'FERRERO ROCHER'** **£9.50**
Chocolate and hazelnut parfait, salted caramel, crunchy wafer praline and cream.
- SELECTION OF CHEESE** **£9.50**
Ale chutney, pickled celery, grapes and fudges biscuits.

All dishes are prepared in a kitchen where all 14 allergens are present. We can adapt dishes to suit allergies, however cannot guarantee traces of allergens will not be present.

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