

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

TASTER

LUNCH TASTING MENU £39

HOMEMADE BREAD

Flavoured butter.

CRISPY BELLY PORK

Burnt aubergine puree, jalapeno slaw, chicken fat mayonnaise, fresh apple.

LARDER SPRING RISOTTO VE

Charred asparagus, parmesan ve, fresh peas and a wild garlic pesto.

LAMB CANNON

Crushed minted new potatoes, capers and garlic, crispy lamb shoulder, baby leek.

OR

SEARED TUNA

Mango & chilli salsa, pickled vegetables, ginger, pork and sesame seed gyozas, coriander.

STRAWBERRIES & CREAM VE

Black pepper macerated strawberries, vanilla cream ve, strawberry glass, basil.

LUNCH TASTER VEGETARIAN & VEGAN £35

HOMEMADE BREAD

Flavoured butter/oil.

SPICED CAULIFLOWER VE

Burnt aubergine puree, jalapeno slaw, fresh apple.

LARDER SPRING RISOTTO VE

Charred asparagus, parmesan ve, fresh peas and a wild garlic pesto.

GRILLED POLENTA VE

Ratatouille of vegetables, charred asparagus, smoked pepper ketchup, pepperrade.

OR

SOY & MAPLE GLAZED TOFU VE

Pickled vegetables, Chinese cabbage and sesame seed gyozas, ginger, mango and chilli salsa, pak choi.

STRAWBERRIES & CREAM VE

Black pepper macerated strawberries, vanilla cream ve, strawberry glass, basil.

LUNCH CLASSICS

All sandwiches served on ciabatta with triple cooked chips.

FILLET STEAK & CHEESE

Red onion, sweet mustard.

£14.50

CHICKEN CAESAR SALAD

Crispy bacon, parmesan, garlic crouton.

£15.50

FISH FINGER

Tartar sauce, baby gem lettuce.

£12.50

TOMATO & GOATS CHEESE SALAD V

Baby gem, garlic crouton, black olive crumb, pickled beetroot.

£12.50

GOAT'S CHEESE MELT V

Tomato, red onion marmalade.

£11.50

WILD MUSHROOM RIGATONI PASTA V

Tarragon, goat's cheese, black olive crumb.

£14.00

FISH & CHIPS

Tartar sauce, crushed peas, burnt lemon.

£16.50

CRISPY PULLED PORK BURGER

Slaw, smoked pepper ketchup, gherkin, triple cooked chips.

£18.50

'We harness local seasonal ingredients all year round to offer a variety of lunch dishes, from a casual bite to an indulgent tasting menu.'

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FIXED PRICE

STARTERS

CARROT SOUP VE

Carrot soup, coriander oil, charred leek and toasted ciabatta.

CHICKEN LIVER PARFAIT

Toasted sourdough, pickled cucumber, pineapple & chicken skin granola.

RICOTTA CHEESE DUMPLINGS V

Tomato ragu, parmesan crisp, dill olive oil.

MAINS

PRESSED HAM HOCK

Peas Al Francaise, buttered mash, tempura gherkin, pea puree and pancetta onion sauce.

PAN FRIED SEABASS

Smoked pepper ketchup, potato rosti, chargrilled asparagus, pepperrade & basil.

CHICKEN KIEV

Buttered mash, tenderstem broccoli, wild garlic emulsion, tarragon & caper butter.

GRILLED POLENTA VE

Ratatouille of vegetables, charred asparagus, smoked pepper ketchup, lemon roasted courgette, basil.

WILD MUSHROOM RIGATONI PASTA V

Tarragon, goats cheese, black olive crumb.

FISH & 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

CHICKEN CAESAR SALAD

Crispy bacon, parmesan, garlic croutons

GOATS CHEESE MELT CIABATTA V

Tomato, red onion marmalade served with triple cooked chips.

ALL FLAVOUR. NO POMP*.

** "POMP" noun*

– overbearing, pretentious & self-important.

2 COURSES

£21.50

3 COURSES

£25

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 buttermilk 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

Frozen raspberries, nutmeg ice-cream & puffed rice.

WARM CHOCOLATE SPONGE

Chocolate sauce, hazelnut & vanilla ice cream.

SELECTION OF CHEESE (£3.00 SUPPLEMENT)

Ale chutney, pickled celery.

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