

LARDER

KITCHEN TABLE EXPERIENCE

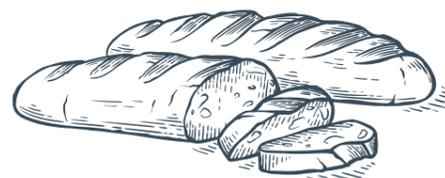
NO. **1**

KICKING THINGS OFF.

SNACKS

First let us tickle your tastebuds with our array of fresh and delicious snacks. Let us take you on a magical food journey. It's so good, you won't be turning back.

HOMEMADE BREAD v
Flavoured butter / oil.



£65

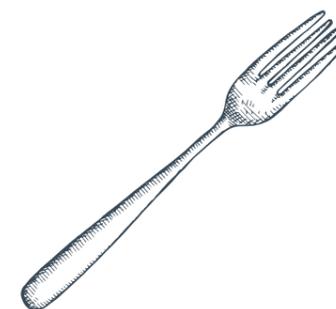
♀ **WINE PAIRING**
£36

Let us wine and dine you further by upgrading your Kitchen Table Experience, to create a truly bespoke journey with our wine pairing.

NO. **2**

START YOUR JOURNEY.

The first bite is always the best and what a first bite this will be!



STARTER

CRISPY BELLY PORK

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

♀ *Schloss Vollrads Kabinett Riesling, Germany.*

or

CRISPY SPICED CAULIFLOWER v

Burnt aubergine puree, Jalapeno slaw, fresh apple.

♀ *Waimea Estate, Gewurztraminer, New Zealand.*



NO. **3**

WHAT'S NEXT?

TO FOLLOW



SALMON TARTARE

Beetroot gel, pickled shallots, crispy courgette, smoked butter milk, basil oil.

♀ *La Toledana, Gavi, Italy.*

or

LARDER SPRING RISOTTO vE

Charred asparagus, parmesan_{ve}, fresh peas, wild garlic pesto.

♀ *Domaine Passy Le Clou Chablis, Burgundy.*

There's so much more to this experience and for this one we're heading to our waters! Lap up the taste of a salmon tartare or indulge in a creamy risotto bound to make you feel like a true Italian.

NO. **4**

THE MAIN EVENT.

LAMB CANNON

Crushed minted potatoes with capers and garlic, crispy lamb shoulder, baby leek, sun dried tomatoes.

‡ *Francesco Giuntini Torracino Chianti Rufina Riserva.*

or

SEARED TUNA

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

‡ *Ella's Ridge Pinot Noir, New Zealand.*

or

GRILLED POLENTA VE

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

‡ *Domaine Pardon, Fleurie, Organic, Beaujolais.*

or

FILLET STEAK (SUPPLEMENT £5)

Triple cooked chips, crispy mushroom, hung sour cream. (Please ask for a choice of sauces)

‡ *Mascota Vineyards, Unanime, Uco Valley, Argentina.*



Not over yet... turn the page for more delicious experiences →

NO. **5**

A LITTLE SOMETHING.



CHEF'S TREAT

Dreaming of more? Well so is our chef by creating this mystery treat for you. Immerse yourself in this delightful treat, as an added bonus before dessert.

NO. **6**

SWEET TREATS.

You didn't think we'd leave it there did you? Nothing is complete without a taste of the sweeter things in life. Indulge in all your dessert desires manifest on the tip of your tongue, as you wander along a rich and creamy journey with our sweet sensations.

DESSERT

LARDERS FERRERO ROCHER

Chocolate and hazelnut parfait, salted caramel, crunchy wafer, praline cream.

‡ *Elysium Black Muscat, USA.*

or

STRAWBERRIES AND CREAM VE

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

‡ *Bouvet Saumur Rose Brut NV, Loire Valley, France.*

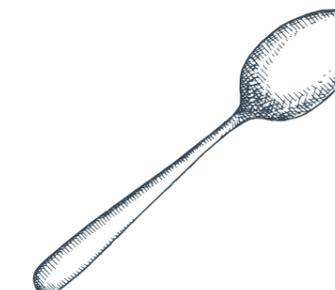


NO. **7**

THE ENCORE.

PETIT FOURS

Saving the best till last! Endings aren't always sad, sometimes they are delicious and bite-sized.



We hope you have enjoyed being transported through a magical food journey with us. We've loved having you with us along the way!

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.