

Twixmas at Larder

Thursday 29th - Friday 30th December

Head chef Alex Wickham and the team welcome you to enjoy a menu of traditional Christmas classics that will transport your taste buds on a magical festive journey.

Get into the Twixmas spirit at Larder.

Starters

CELERIAC SOUP VE	£7.50
Honey roasted seeds, rosemary & thyme oil, freshly baked bread	
BEEF TARTARE	£11.50
Sourdough, egg yolk, crispy capers, watercress salad & Bloody Mary	
CALAMARI	£9.25
Southern style buttermilk fried squid, lime pickled red onions & coriander mayo (GF)	
ROAST PARSNIP RISOTTO VE	£8.00
Roasted pine nuts, salsa verde, parsnip crisp	
MUSHROOMS ON TOAST VE	£8.50
Focaccia topped with pan roasted king oyster and wild mushroom fricassee, Jerusalem artichoke sauce, roasted walnuts	

Feast your eyes on the tasty treats we have waiting for you. Bound to leave a lasting impression and make for a mouthwateringly memorable Twixmas ...

Mains

DUO OF PORK	£26.25
Pork fillet & crispy pork belly, butternut squash purée, hasselback potatoes, sauerkraut & fine beans	
PAN ROASTED SEABREAM & SAFFRON RISOTTO	£22.50
Smoked paprika onion ring & fresh basil (GF)	
BOMBAY BUTTERNUT SQUASH VE	£17.50
Dhansak sauce, spiced new potatoes & onion bhaji	
CHICKEN DHANSAK	£23.00
Pan roasted chicken breast, Dhansak sauce, bombay potatoes & onion bhaji	
WILD MUSHROOM RIGATONI V	£15.95
Goats cheese & tarragon, black olive crumb, dressed rocket	
MARKET FISH	£MP.00
Flavoured butter & skinny fries (GF)	

Sides

Triple cooked chips (VE) (GF)	£4.75
Posh fries, truffle & parmesan (VE) (GF)	£4.50
Fries (VE) (GF)	£4.00
Honey roast root vegetables, pine nuts (V)	£4.75
Fine beans, garlic butter & crispy bacon (GF)	£4.50
Mixed salad (VE) (GF)	£4.00
Caesar salad, baby gem, crispy bacon, croutons & parmesan	£5.00

Turn the page for more delicious dishes...

*"On the fifth day of Christmas
My true love gave to me
Five golden rings,
Four calling birds,
Three French hens,
Two turtle doves
And a partridge in a pear tree."*

*"On the sixth day of Christmas
My true love gave to me
Six geese a-laying,
Five golden rings,
Four calling birds,
Three French hens,
Two turtle doves
And a partridge in a pear tree."*

From the grill

Add five king prawns cooked in garlic butter to any item from the grill for £7.50

70Z FILLET STEAK £32.00

Crispy mushroom, hung sour cream & dressed rocket

90Z SIRLOIN £25.50

Crispy mushroom, hung sour cream & dressed rocket

90Z BEEF BURGER £19.50

Maple cured bacon, smoked cheese, gherkin, baby gem, tomato relish, served on a homemade milk bun, with triple cooked chips

THE LARDER VEGAN BURGER VE £17.50

BBQ burger, tomato salsa, vegan cheddar, vegan bacon, baby gem & pickles, served in a baked bun

160Z CHATEAUBRIAND FOR TWO £36.50

Crispy mushroom, hung sour cream & dressed rocket PP

SAUCES £3.50

Wild mushroom & tarragon (GF)

Peppercorn (GF)

Blue cheese (GF)

Desserts

CHOCOLATE DOME V £9.50

White chocolate & passionfruit mousse, coconut & mango sorbet (GF)

PROFITEROLE V £9.00

Bailey's cream filling, coffee syrup, freshly baked shortbread

ROCKY ROAD BROWNIE V £8.00

Marshmallow, shortbread, hazelnut cream & raspberry

CINNAMON & VANILLA ARANCINI VE £8.75

Soft rice pudding centre, crispy fried shell, warm toffee apple, Bramley apple sorbet (GF)
This delicious dessert is cooked to order, so may take a little longer to come out.

SELECTION OF CHEESE £9.50

Ale chutney, pickled celery, grapes & Fudge's biscuits

*From our managers, Edward Smith
and Alec Robotham, we wish you
a very happy end to the year.*

All dishes are prepared in a kitchen where all 14 allergens are present. We can adapt dishes to suit allergies, however we 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.