

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  
as 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

#### CHOCOLATE & HAZELNUT

Dipped chocolate & hazelnut parfait,  
Baileys cream, roast hazelnut

— or —

#### CINNAMON & VANILLA ARANCINI

Soft rice pudding centre,  
crispy fried shell, warm toffee apple,  
Bramley apple sorbet (GF)

Vegan desserts are available  
Please ask a member of staff for details



NO. **7**

## THE ENCORE.

### PETIT FOURS

*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.

# LARDER

— KITCHEN TABLE EXPERIENCE

NO. **1**

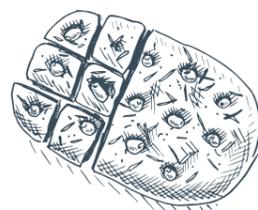
## KICKING THINGS OFF.

### SNACKS

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

#### FRESHLY BAKED BREAD

Flavoured butter (V) / Oil (VE)



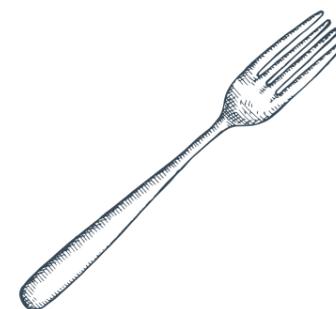
**£65**

*Our Kitchen Table Experience gives you exclusive, front row seats of our kitchen in all its glory. Let us transport you through a world of flavours and put your taste buds centre stage.*

NO. **2**

## START YOUR JOURNEY.

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



### STARTER

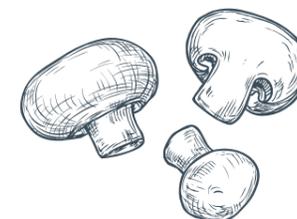
#### BEEF TARTARE

Sourdough, egg yolk, crispy capers, watercress salad & Bloody Mary

or

#### MUSHROOMS ON TOAST VE

Chargrilled ciabatta topped with pan roasted king oyster and wild mushroom fricassee, Jerusalem artichoke purée, roasted walnuts



NO. **3**

## WHAT'S NEXT?

### TO FOLLOW

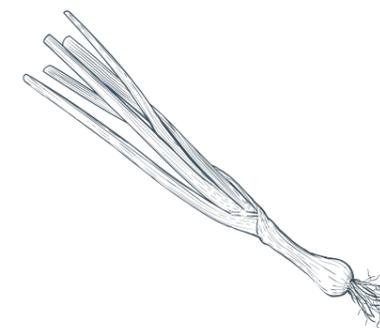
#### KATSU COD

Crispy cod, spring onion, Japanese pickles, katsu sauce (GF)

or

#### KATSU TEMPURA VEGETABLES VE

Spring onion, Japanese pickles, katsu sauce (GF)



*There's so much more to this experience and for this one we're taking your taste buds on a trip to Japan. Lap up the taste of our crispy Katsu cod or can we tempt you with our tasty meat-free Katsu Tempura vegetables?*

NO. **4**

## THE MAIN EVENT.

#### GLAZED BLADE OF BEEF

Spring onion mash, pickled roast carrot, parsnip crisp, beef fat gravy

or

#### SEABASS

Pan roasted seabass, spätzle 'one pot' with red onion, chorizo, fresh dill, parsnip purée

or

#### BOMBAY BUTTERNUT SQUASH VE

Dhansak sauce, spiced new potatoes & onion bhaji

*Why not add a chicken supreme?  
Please ask a staff member.*

or

#### FILLET STEAK (SUPPLEMENT £5)

Triple cooked chips, crispy mushroom, hung sour cream

*(Please ask for a choice of sauces)*



*It's not over yet... turn the page for more delicious experiences* →