LARDER



Fixed price Lunch Menu

Welcome to Larder. We're big on flavour and celebrating classic, guality food. Our menu is full of authentic dishes created by our talented chefs.

2 courses - £22

3 courses - £25

Starters

HOMEMADE SOUP VE Served with sourdough bread Please ask a member of staff for details

THAI FISH CAKE Sweet chilli jam, pickled vegetables (GF)

CHICKEN LIVER PARFAIT

Homemade chutney, sourdough

AUTUMN SALAD

Blue cheese beignet, poached pear, honey mustard dressing

Mains

PAN-ROASTED PORK FILLET

Rosti potatoes, toffee apple compote, tenderstem broccoli, pork sauce

BEEF BOURGUIGNON

Brasied blade of beef, creamed potato, buttered savoy cabbage, bourguignon sauce Meat supplied by Paul Shum family butchers

THAI GREEN CURRY VE

Coconut sticky rice, tempura vegetables, pickles (Add corn fed chicken supreme for £5.50)

CARBONARA

Cured bacon, confit garlic, black pepper, parmesan, chives, served with garlic bread

THE LARDER BURGER

Maple-cured bacon, cheddar cheese, gherkin, baby gem lettuce & tomato relish, served on a freshly baked bun Meat supplied by Paul Shum family butchers

FISH & CHIPS

Tartar sauce, crushed peas & burnt lemon

Desserts

VANILLA ICE CREAM

Honeycomb, dark chocolate sauce (GF)

TREACLE TART

Milk ice cream, redcurrant syrup

SELECTION OF CHEESE

For a £5 suppliment

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.