



Christmas fixed price Lunch Menu

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

2 courses - £22

3 courses - £25



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

BRIE BEIGNETS v

Cranberry purée, burnt orange, roasted walnuts





PAN-ROASTED PORK FILLET

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

BEEF BOURGUIGNON

Braised 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 a corn fed chicken supreme £5.50*

ROAST TURKEY

Apple & chestnut stuffing, pigs in blankets, honey roast parsnip, creamy mash & gravy

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



VANILLA ICE CREAM

Honeycomb, dark chocolate sauce (GF)

TREACLE TART

Milk ice cream, redcurrant syrup

CHRISTMAS PUDDING

Brandy butter, redcurrant purée

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.