

À La Carte

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, that feed the soul and satisfy those cravings. The cherry on top is that we're committed to using incredible produce.

Take your seats and we will do the rest. Now the hardest decision of the day...what to order!

Starters

THAI FISHCAKE £11.00

Sweet chilli jam, pickled vegetables, lime & wasabi emulsion (GF)

HOMEMADE SOUP VE £7.50

Served with freshly baked bread
Please ask a member of staff for details

CHICKEN LIVER PARFAIT £9.75

Candied walnuts, pickled blackberries, cherry gel, toasted sourdough

LARDER NACHOS £9.50

Glazed chicken thigh, fresh avocado, tomato salsa, coriander sour cream, smoked cheese (GF)

SMOKED CHEESE BEIGNETS V £9.50

Spring onion & smoked cheese beignet's, butternut squash, pickled Shimeji mushrooms, garlic crisp

SMOKED HADDOCK £12.00

Jerusalem artichoke risotto, artichoke crisp, salsa verde, roasted hazelnut (GF)

Larder favourites

PACKINGTON PORK FILLET £25.50

Staffordshire black pudding, spring onion mash, crackling, toffee apple compote, tenderstem broccoli, pork sauce

ANSLOW HOGGET RUMP £33.00

Potato gratin, crushed root vegetables, mint purée, green beans, rosemary jus

Meat supplied by Paul Shum family butchers

CALVES LIVER £23.50

Pancetta & honey glaze, chive pomme purée, ale braised onion, Calvados sauce

Meat supplied by Paul Shum family butchers



Chefs favourites

'SURF AND TURF' £35.00

Fillet steak, king prawns, calamari, chive croquette, herb crust tomato, cowboy butter

Meat supplied by Paul Shum family butchers

CURRIED MONKFISH & KING PRAWNS £29.00

Black lentil dahl, crispy onions, cured cauliflower, pickles (GF)

GRILLED CORNISH PLACE £24.50

Brown crab emulsion, potato Dauphine, caramelised cauliflower, pickled Romanesco

CARBONARA £16.50

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

BLACK LENTIL DAHL V £22.00

Paneer pakora, cured cauliflower, pickles

Larder classics

All of our steaks and burgers are served with salt & pepper salted fries.

Upgrade to triple cooked chips for £2.00.

Add 5 king prawns cooked in garlic butter (GF)

to any item £7.50.

Add garlic butter (GF) to any item £2.50.

70Z FILLET STEAK £33.00

Herb crusted balsamic roasted tomato, pickled shallot, parmesan & rocket salad (GF)

80Z SIRLOIN STEAK £27.50

Herb crusted balsamic roasted tomato, pickled shallot, parmesan & rocket salad (GF)



THE LARDER BURGER £17.50

Maple cured bacon, cheddar cheese, gherkin, baby gem, tomato relish, served on a freshly baked bun

160Z CHATEAUBRIAND FOR TWO £37.50

PER PERSON

Herb crusted balsamic roasted tomato, pickled shallot, armesan, rocket salad & 2 sauces of your choosing

Supplied by Paul Shum family butchers

THE LARDER VEGAN BURGER VE £16.00

BBQ burger, tomato relish, vegan style cheddar, maple cured vegan bacon, baby gem & pickles, served on a Hindley's Bakery vegan bun

VENISON BURGER £18.00

Venison apple & cranberry burger, celeriac remoulade, beetroot relish, served on a freshly baked bun

Supplied by Paul Shum family butchers

SAUCES £3.50

Peppercorn | Blue cheese

Sides

Truffle & parmesan crispy potatoes £6.00

Salt & pepper fries (VE) (GF) £4.00

Roasted root vegetables, honey mustard emulsion, chives (V) (GF) £4.50

Triple cooked chips (VE) (GF) £5.00

Green beans & crispy bacon (GF) £4.50

Mixed salad (VE) (GF) £4.00

Caesar salad, baby gem, crispy bacon, croutons & parmesan £6.00

Garlic bread (V) £4.00



Fancy Dessert?

Nothing is complete without a taste of the sweeter things in life. Indulge in our delicious selection of desserts, the only way to end a meal at Larder.

Tempted? Ask a member of staff for a dessert menu.

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 (GF) diet. Please ask a staff member for details.

Dessert Menu

We hope you've saved room for dessert. End your meal on a sweet note and indulge in our deliciously rich treats, or perhaps a savoury dessert is more to your liking?

Dessert Cocktails

ESPRESSO MARTINI

Vanilla vodka, Kahlúa, Espresso

£11.00

RHUBARB & CUSTARD

Slingsby Rhubarb, Stolichnaya
Vanilla, lemon

£11.00

MAPLE OLD FASHIONED

Maker's Mark, Maple syrup, bitters

£10.00

CHOCOLATE ORANGE MARTINI

Malfy blood orange gin,
Mozart chocolate cream

£11.00

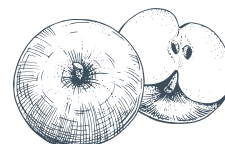
Dessert wines are also available
Please ask a member of staff for details

Desserts

POACHED TOFFEE APPLE v

Blackberry mousse, walnut
crumble (GF)

£8.95



CHOCOLATE FONDANT v

Goopy chocolate centre, salted
caramel ice cream, honeycomb

£10.50

DESSERT OF THE DAY v

Please ask a member of staff for details

£9.00

CHERRY BAKEWELL TART

Cherry ripple ice cream

£10.00

SELECTION OF CHEESE v

Ale chutney, grapes & Fudge's biscuits

£9.50

Why not add a glass of Port?

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

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