

Sunday Lunch Menu

Settle down and tuck into our delicious Sunday lunch menu at Larder. Our Head Chef, Alex Wickham, will be regularly updating our lunch menu with new and flavoursome dishes for you to choose from. Join us for our take on a traditional Sunday lunch.

Starters

SOUP OF THE DAY VE

Toasted sourdough - £7.50

CHICKEN LIVER PARFAIT

Homemade apple & cider chutney, toasted sourdough - £9.00

LEMON & DILL FISHCAKES

Egg yolk purée, crispy capers, rocket - £9.50

BRIE BEIGNETS V

Cranberry purée, burnt orange, roasted walnuts - £8.50

Mains

ROAST BEEF SIRLOIN

Yorkshire pudding, crispy roast potatoes, creamy mash, beef fat carrot & gravy - £19.50

PAN ROAST CHICKEN SUPREME

Yorkshire pudding, crispy roast potatoes, creamy mash, beef fat carrot & gravy - £18.50

SMOKED HADDOCK

Jerusalem artichoke risotto, artichoke crisp, salsa verde, roast hazelnut, tenderstem broccoli - £18.00

BUTTERNUT SQUASH & CHESTNUT PITHIVIER VE

Broccoli & sage purée, crispy potatoes, pickled shallots - £16.50

PACKINGTON PORK PORCHETTA

Roast apple compote, wholegrain mustard, cabbage, crackling, creamy mash & gravy - £18.50

Sides

Cauliflower cheese - £5.00

Green beans, crispy bacon £4.50

Desserts

DARK CHOCOLATE CREMEUX

Roast hazelnut, Baileys ice cream - £8.50

DESSERT OF THE DAY

Please ask a member of staff for details - £7.50

BLACK FOREST PARFAIT

Compressed apple, swiss meringue, walnut crumb - £8.50

SELECTION OF CHEESE

Ale chutney, pickled celery - £9.50

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

ALL FLAVOUR. NO POMP*.