

# Valentine's Day Menu

6 course tasting

**£80** PER PERSON

*Whether you're here to enjoy a mate's date or a romantic date with your partner, Larder welcomes you to fall in love this Valentine's Day with our 6 carefully selected dishes.*

Soak up the Larder love for a truly romantic occasion.

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.

## Courses

### ASIAN VEGETABLE DIM SUM

Glazed milk bun, garlic & chilli crisp

### VENISON CARPACCIO

Pickled shallot, horseradish cream, beetroot relish, sourdough croute

### PAN FRIED SCALLOPS

Caramelised cauliflower purée, chorizo beignet, pickled romanesco

### SMOKED CELERIAC

Truffled ricotta, roasted hazelnuts, tarragon emulsion



### LAMB CANNON WELLINGTON

Mint gel, charred hispi cabbage, fondant potatoes, carrot

### TRIO OF DESSERTS

Strawberry & white chocolate macaron, lemon posset, salted caramel profiterole, toffee popcorn





# LARDER

ALL FLAVOUR. NO POMP\*.