

# A La Carte Menu

## Starters



### Homemade SOUP vE £7.50

served with freshly baked bread *(Please ask a member of staff for details)*

### Early season English Asparagus £9.50

honey cured egg yolk, watercress emulsion, Parma ham crisp, raspberry vinaigrette

### Pan roast scallops £13.50

chive beignet, smoked pepper ketchup, pea, vanilla poached carrot

### Asian style duck breast £12.00

fermented red cabbage slaw, sesame, black garlic, pak choi

### Goats cheese & beetroot salad v £8.50

balsamic roast beetroot, goats cheese mousse, roast hazelnuts, beetroot crisps

## Mains

### Pan roast halibut £29.00

confit potato, crispy chicken skin, spring cabbage, peas, pickled baby onions, chicken sauce

### Rack of Anslow spring lamb £33.00

pistachio herb crust, apricot, wild garlic gnocchi, saffron braised fennel

### Pan fried red snapper £23.00

braised baby gem, Mediterranean giant couscous, rich tomato sauce, black olive crumb

### Packington pork belly £24.50

sweet pepper relish, grilled octopus, roast peanuts, pork satay sauce, kale

### 28 day aged British 8oz sirloin £28.00

herb crusted balsamic roasted tomato, pickled shallot, parmesan & rocket salad, served with fries

### 28 day aged British 7oz fillet £35.00

herb crusted balsamic roasted tomato, pickled shallot, parmesan & rocket salad, served with fries

### The Larder burger £18.50

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

### Carbonara £16.50

dry smoked Packington Lardon, confit garlic, black pepper, chives, parmesan

### Moroccan cauliflower v £17.00

roasted cauliflower steak, caramelised cauliflower puree, raisin gel, curried chickpeas

## Sides

Caesar salad £6.00

buttered spring greens £4.50

potato & Sweetcorn hash, smoked paprika emulsion, parmesan. £6.50

fries £4.50

pepper corn sauce £3.50

# Dessert Menu



## Raspberry & Rhubarb tart £10.00

stem ginger, kiwi sorbet

## Lemon & white chocolate £9.00

lemon curd, white chocolate aero, basil & milk crisp, limoncello syrup

## Yoghurt pannacotta £8.50

pomegranate sorbet, raisin and honey granola, pecans

## Chocolate fondant £10.50

gooey chocolate centre, salted caramel ice cream, honeycomb

## Locally Made Cheese

### *4 cheeses £15.00*

served with Walldorf salad, quince puree and toasted malt loaf

### Cheddleton Cheddar

made to an original Staffordshire recipe this semi-hard cheese has a rich and crumbly texture and develops a distinctive tang as it matures.

### Chilcote brick

Chilcote Brick is made using milk from the Bennett family's herd of goats in Tamworth. Made similar to the great French goats cheeses of the Loire it delivers a nutty and tangy flavour

### Dovedale Blue

mild soft & creamy, The Dovedale blue is a veined white cheese made using traditional and unvarying cheese making methods. Handmade in Cheddleton

### Wrekin white

this soft cheese is matured for a minimum of 3 months. This cheese is smooth and creamy it has a nutty taste yet fruity aroma

*Only fancy a smidge? Choose 2 cheeses £8.50*

*served with toasted malt loaf, Walldorf salad & quince puree*