LARDER

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.

Mains

ROAST BEEF SIRLOIN Yorkshire pudding, crispy roast potatoes, creamy mash, beef fat carrot, gravy - £21.50

> Chorizo and white bean cassoulet, kale - £18.50

BUTTERNUT SQUASH & KALE GNOCCHI v

Feta, roasted pine nuts - £17.50

PACKINGTON PORK PORCHETTA

Roast apple compote, wholegrain mustard, cabbage, crackling, creamy mash & gravy- £20.00

FISH PIE

Courgette, broad bean & pea fricassee - £19.50

TRIO OF ROASTS

Beef sirloin, chicken, porchetta, Yorkshire pudding, crispy roast potatoes, creamy mash, stuffing, beef fat carrot, gravy - £25.50

Sides

Cauliflower cheese - £4.50 Seasonal greens & bacon - £ 4.50 Sage & onion stuffing - £4.50

Get all 3 sides for £11

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BREAD & BUTTER PUDDING Orange Chantilly cream, caramel sauce - £9.00

LARDER SEASONAL CRUMBLE

Served with a choice of custard or vanilla ice cream - £8.50

CHILLED CHOCOLATE FONDANT Honey and raisin granola, cherry ice cream -£10.00

SELECTION OF CHEESE

Ale chutney, grapes & Fudge's biscuits - £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 (GF) diet. Please ask a member of staff for details.



SOUP OF THE DAY VE Please ask a member of staff for details - £8.00

SMOKED SALMON & PRAWN COCKTAIL Sun-dried tomatoes, baby gem, pickled cucumber, sourdough croute - £10.00

PULLED PORK CROQUETTE Red cabbage slaw, chipotle emulsion - £10.00

COUS COUS SALAD v Spinach falafel, lemon yogurt - £9.00



Children menu is available on request.



ALL FLAVOUR. NO POMP*.

"A mother's love cannot be measured, it's a brilliant gem to be treasured".