

LARDER

Lunch Fixed Price Menu



2 course £22 / 3 course £25
Served Thursday & Friday Lunch times

Starters

Homemade SOUP vE

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

smoked cheese & chive beignet v

harissa ketchup, rocket

Goats cheese & beetroot salad v

roast hazelnuts, beetroot crisps

Panko ghati masala prawns

masala sauce spring onions coriander

Mains

pork belly

fermented red cabbage, black garlic, pak choi

chicken supreme

white bean cassoulet, spring greens

Steak frites *(£3.50 supplement)*

British 28 day aged 6oz rump steak, fries, peppercorn sauce

carbonara

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

Moroccan cauliflower v

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

Larder burger

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

Sides

Caesar salad £6.00

buttered spring greens, £4.50

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

Fries £4.50

Deserts

sticky toffee pudding

caramel sauce, vanilla ice cream

strawberry ice cream

honeycomb chocolate sauce

cheese *(£3.50 supplement)*

*Dovedale blue, Cheddleton cheddar, Wrekin white
served with Walldorf salad, toasted malt loaf and quince pure*

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