

LARDER

# A La Carte Menu

## Starters



Homemade soup VE £7.50

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

English asparagus £10.00

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

Panko ghati masala prawns £11.25

masala sauce, spring onions, coriander, mint yoghurt, Indian pickles

Asian style duck breast £12.00

fermented red cabbage slaw, sesame, soy gel, pak choi

Goats cheese & beetroot salad v £8.50

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

## Mains

Pan roast john dory £29.00

confit potato, crispy chicken skin, lemon roast courgette, peas, pickled baby onions, chicken sauce

Maple & bourbon glazed pork belly £26.00

capers and chive crushed new potatoes, saffron emulsion, Chimichurri dressed charred Tenderstem broccoli

Pan fried sea bass £23.00

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

Chicken satay £24.50

crispy sticky coconut rice, mango gel, peanut and chicken reduction sauce, salt and pepper kale, carrot

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, 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

peppercorn sauce £3.50

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

# 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

## Chocolate fondant £10.50

gooey chocolate centre, salted caramel ice cream, honeycomb

# English Cheese Selection

## *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.

### Rosary goats

Rosary is a fresh & creamy goats cheese with a mousse like texture and a natural acidity.

### 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*