

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, soy gel, pak choi, pork sauce

### 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, 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 puree*