

Starters

HOMEMADE SOUP VE £8.50

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

FETA & HARISSA MOUSSE v £9.50

parsnip rosti, caramelised onion puree

CRAB CROSTINI £12.50

picked crab meat, crème fraiche, tarragon emulsion, peas, pickled samphire

KOREAN BBQ PORK BELLY £11.00

kimchi dumpling, pickled salad

LARDER NACHOS £10.50

BBQ glazed chicken, coriander sour cream, tomato salsa, smoked cheese bechamel

Mains

JERK CHICKEN £25.00

crispy mac & cheese, chilli jam, coriander & lime mayo, greens

HERB CRUSTED COD £23.00

tomato and basil sauce, ratatouille of vegetables, pesto, crispy truffle and parmesan risotto

PACKINGTON PORK FILLET £24.50

black pudding sausage roll, spring onion mash, tenderstem broccoli, apple, pork sauce

'FISH & CHIPS' £29.00

Grilled John Dory, curried potato rosti, pea puree, batter scraps, champagne tartar sauce, caviar

28 DAY AGED BRITISH 80Z SIRLOIN £28.00

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

28 DAY AGED BRITISH 70Z FILLET £35.00

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

THE LARDER BURGER £19.50

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

CARBONARA £16.50

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

SOY GLAZED CARROT SATAY VE £17.00

crispy sticky coconut rice, roasted peanut sauce, salt and pepper kale, raisin

Sides

Caesar salad £6.00

pesto carrots £5.00

'Posh chips' truffle & Parmesan pommes anna, truffle emulsion . £7.00

fries £4.50

peppercorn sauce £3.50

SALTED CARAMEL TART £9.50

chocolate mirror glaze, hazelnut praline, banana ice cream

'VICTORIA SPONGE' £8.75

English strawberries, vanilla sponge, elderflower sorbet, fresh mint, butter cream

RASPBERRY SOUFFLE £11.00

white chocolate sorbet, puff pastry tuile
please allow up to 15 minutes for this dessert to cook

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 three 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*