

LARDER

A La Carte Menu



Starters

HOMEMADE SOUP VE £8.50

served with toasted sourdough *(Please ask a member of staff for details)*

ONION & BEETROOT TART FINE v £9.00

sticky ale shallot marmalade, blue cheese, watercress

HOT SMOKED SALMON & KING PRAWN £12.50

egg yolk puree, pickled cucumber, crispy capers, rocket

BLACK PUDDING ROSSINI £11.00

liver parfait, local black pudding, croute, caramelised apple, calvados gel

TRUFFLED MUSHROOMS ON TOAST v £9.50

focaccia, parmesan, pickled shallot, watercress salad

Mains

BUTTER CHICKEN £25.00

stuffed chicken tikka thigh, murgh makhani butter sauce, paneer samosa, saag aloo, lime pickled onions

PAN ROASTED SEABASS £26.00

potato galette, sweetcorn puree, piperade, chorizo emulsion, greens

BRITISH DRY AGED BEEF £26.50

celeriac puree, boulangère potatoes, pickled beetroot relish, watercress, green beans *(served pink)*

PAN ROASTED SALMON £24.50

honey roasted butternut squash, spinach, feta, parmesan crumble, onion & parsley velouté

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 £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

BRAISED KING OYSTER MUSHROOM VE £17.50

potato galette, beetroot puree, roast beetroot, autumn salsa

Sides

Caesar salad £6.00

Peppercorn sauce £3.50

Green beans, burnt butter & almonds £4.50

Fries £4.00

Aubergine fritters, sweet siracha dressing £6.50

Honey roast root veg, parmesan crumble £5.00

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 staff member for details.

LARDER

Dessert Menu



CRANBERRY & ALMOND TART £10.00

mulled orange sorbet, candied orange

WARM WHITE CHOCOLATE BLONDIE £9.50

pistachio ice cream, caramelised pineapple & rum compote

BANOFFEE SOUFFLE £11.00

Chocolate ice cream

please allow a minimum of 15 minutes for this dessert to cook

English Cheese Selection

4 cheeses £15.00

served with Walldorf salad, quince puree and fudges biscuits

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 fudges biscuits, Walldorf salad & quince puree*

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