

New Year's Eve Menu

5 course lunch tasting
£60

Lunch 12-2:30

End the year the right way with a Larder lunch experience like no other. Freshly prepared, quality food and drinks that will take your New Year's Eve celebrations to the next level.

Tuck into our selection of dishes, and celebrate in style with us.

While you wait

HOMEMADE BREAD

Chef Ethan's Rye bread, taramasalata, pickled cucumber, caviar



CHEFS SNACKS

Fish & chip espuma, tartar crumb

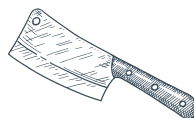
Raise a toast and tuck into the rest of our delicious lunch menu...

DUCK BREAST

Chorizo, butternut squash puree, pickled baby onions, pistachio

ALE BRAISED ROSCOFF ONION

Beef fat emulsion, blue cheese crumble



The main event

ROLLED BEEF SIRLOIN

Boulangère potatoes, salsify, roast candied beetroot, jus

Go all out for the last lunch of the year with our rich dessert, the perfect treat to satisfy your sweet tooth.

Dessert

LARDER FERRERO ROCHER

Caramel sauce

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 diet. Please ask a staff member for details.

LARDER

ALL FLAVOUR. NO POMP*.