

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 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

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

Dessert Menu



JERSEY BLACK BUTTER & FRANGIPANE TART £10.00

milk ice cream, 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*