


The
LARDERHOUSE
BRUNCH



No.4

SERVED FROM 11AM
UNTIL 3PM

SHARING SUZANNE
MENU & OYSTERS
ALSO AVAILABLE

OVEN FIRED TAPA SCALLOP & CHORIZO £3 EACH

POOLE BAY ROCK OYSTER & MIGNONETTE £2 EACH

BABY SPINACH, MARINATED ARTICHOKE HEARTS, ROSEMARY ROAST POTATOES,
PARMESAN CREAM, PANCETTA WAFER £6.50

JAMON DE TERUEL PLATE & FLAT BREAD £9.50

BAKED EGGS w / CHORIZO & MANCHEGO £8.5

Two baked free range eggs in a spicy tomato ragu with chorizo,
Manchego cheese & crisp potatoes. Served with flatbread & rocket

HOUSE CURED CITRUS SALMON £9.5

Fine herb potato pancakes & poppy seed buttermilk

WOOD FIRED SPICY STICKY BONELESS CHICKEN THIGHS £8.75

Butternut Risotto, Sugar Snap Peas

LARDER HOUSE PLOUGHMANS BASKET £12

Chicken & Duck Liver Parfait, Barbers Vintage, Apple, House Slaw, Flat Bread, Scotch Egg

BREAKFAST FLAT BREAD £9.5

The finest oven fired full English breakfast

Smoked pancetta, morcilla, chorizo sausage, free range egg, pickled mushrooms,
& tomato baked white beans

WESTCOUNTRY RUMP CAP STEAK £12.5

Sliced prime rump steak & poached free range eggs over toasted treacled
soda loaf. Button mushroom & whole grain mustard cream sauce

AUBERGINE CHARLOTTE £13.5

Filled With Spinach, Goats Cheese & Sweet Potato,
Squash Puree

CHEFS SPECIALS FROM THE SEA

SIDE ORDERS CREAMED SPINACH £4 / ROSEMARY ROASTED POTATOES £3.5

WOOD ROASTED MARKET VEGETABLES £3.5 / CHICKPEA & LEAF SALAD £3.5