



The
LARDERHOUSE

SUNDAY



No.4

TO START

<i>Hand Carved Jamon De Teruel</i> Stone Baked Flat Bread	£7.5
<i>Button Mushroom & Jerusalem Artichoke Soup</i> Soda Bread	£5.5
<i>Wood Fired Tapa Scallops & Chorizo</i> Cooked In Shell With Garlic Butter	£6
<i>Potato & Parmesan Gnocchi</i> Roast Tomato Sauce, Manchego Shavings	£7.5

SOCIAL SUZANNES

<i>Ideal as a starter to share. A platter for two suits a main course for one.</i>	FOR 2
<i>Grocers</i> - Zucchini, Mint & Honey Coca, Jerez Carrots, Balsamic Beetroot, Hazelnut Butter Bruschetta, Chickpea Salad, Pickled Mushrooms, Olive Tapenade	£14.5
<i>Charcuterie</i> - Cured & Preserved Meats. Arbequina Olive Oil & Stone Baked Flat Bread	£16
<i>Fish</i> - Cured & Preserved Fish. Citrus Gravlax, Tempura Prawns, Panko Hake, Crispy Squid, Home Batch Bread, Aioli, Sauce Gribiche	£18
<i>Pate & Terrines</i> - Trio of Pates & Terrines. House Tracklements & Stone Baked Flat Bread	£16
<i>The Larder House</i> - This Gastronomic Delight Consists of Three Cheeses, Two Cured & Preserved Meats, & One of Our Pates or Terrines. House Tracklements, Preserves & Stone Baked Flat Bread	£16

TAPAS

<i>Larder House Breads & Dips</i>	£3.5	<i>Chickpea Salad</i>	£3.5
<i>Mixed Olives</i>	£3	<i>Garlic Flatbread</i>	£3.5
<i>Jerez Carrots</i>	£3	<i>Patatas Bravas & Aioli</i>	£4
<i>Picos Blue Baked Dates</i>	£3	<i>Jamon Croquettes</i>	£5

THE MAIN EVENT

Half Free Range Chicken

£12.5

Roast Potatoes, Pigs In Blankets, Seasonal Vegetable Ensemble

Wood Fired Whole Ham Hock

£12.5

Apple Sauce, Roasted Potatoes, Seasonal Vegetable Ensemble

Roast 28 Day Aged Topside Beef & Yorkshire Pudding

£12.5

Roasted Potatoes, Seasonal Vegetable Ensemble & Horseradish Sauce

Slow Cooked Lamb Shoulder

£12.5

Roasted Potatoes, Seasonal Vegetable Ensemble & Mint Sauce

Panko Crusted Cornish Flake Fillet

£16.5

Tabbouleh, Summer Herb & Vine Tomato Salad, Broccoli, Wild Garlic & Harissa Oil

Aubergine Charlotte

£15.5

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

Side Dishes

Chickpea & Leaf Salad £3.5 Wood Roasted Vegetables £3.5 Rosemary Roasted Potatoes £3.5

CHEESE OF COURSE

Selection of Five Cheeses, House Chutneys, Flat Bread & Millers Damsels

SINGLE CHEESE & BREAD £4

FOR YOU £8

FOR TWO £14

Comte (Franche-Comte, France) ~Unpasteurised Cows. Strong, Hard, Slightly Sweet
Saint Felicien (Rhone, France) Unpasteurised Cows. Strong, Sour, Mushroomy
Rosary Goats (Salisbury, UK) Pasteurised Goats. Fresh, Mousse-Like & Sweet
Brie De Meaux (Meaux, France) Unpasteurised Cows. Creamy, Buttery, Sweet
Picos Blue (Asturian Mnts, Spain) Pasteurised Cows & Goats., Spicy, Creamy

DESSERTS

Malt & Honey Cheesecake (It's Back!) Caramelised Clementine

£7

Warm Rhubarb, Plum & Apple Crumble Cinnamon Anglaise

£7

Stem Ginger & Pear Crème Brulee Short bread

£7

*Selection Of House Churned Ice Creams & Sorbets**

£6.75

Served In A Brandy Snap With Vanilla Tuile

Coconut, Strawberry, Chocolate, Vanilla Bean, White Peach*, Raspberry, Blood Orange*