



The
LARDERHOUSE

Thursday 12th May



No.4

TO START

<i>Hand Carved Jamon De Teruel</i> Stone Baked Flat Bread	£7.5
<i>Slow Braised Pigs Cheek</i> Panko Crusted Morcilla Croquette, Apple & Pear sauce	£8
<i>Wood Fired Scallops, Gambas & Chorizo</i> Cooked In Shell, Garlic Butter	£11.5
<i>Soft Boiled Duck Egg</i> Brioche Soldiers, New Forest Asparagus, Glazed Hollandaise Sauce	£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, Crispy Squid, Salt Cod Fritters, Aioli Smoked Trout, Home Batch Bread, 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>Salt Cod Fritters</i>	£5
<i>Jamon Croquettas</i>	£5		

THE MAIN EVENT

Land Meats Sea

Serves Two £52

Oven Fired 500g 28 Day Aged Sirloin, Crispy Squid, Tempura Tiger Prawn, Seasonal Greens, Rosemary Roasted New Potatoes, Button Mushroom Cream Sauce.

Slow Braised Lamb Shoulder

£18

Spring Tabbouleh Salad, Hazelnut Courgette, Tzatziki

Oven Fired Guilt Head Bream, On or Off The Bone

£19

Seasonal Greens, Crushed Pancetta Potatoes, Garlic & Ginger Beurre Noisette

Panko Crusted Cornish Hake Fillet

£17

Citrus Samphire, Fine Herb Tomato & Bulgur Wheat Salad & Wild Garlic Oil

Aubergine Charlotte

£15.5

Filled With Spinach, Goats Cheese & Sweet Potato, With Panko Crusted Portobello Mushroom, Squash Puree

Chef's Specials

£Market

Side Dishes

Chickpea & Leaf Salad £3.5 Wood Roasted Vegetables £3.5 Creamed Spinach £4 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

Wigmore (Berkshire, UK) Unpasteurised Ewes. Nutty, Burnt Caramel & Floral. Soft & Creamy.

Rachel (Somerset, UK) Unpasteurised Goats. Aromatic, Smooth & Clean

Picos Blue (Spain) Unpasteurised Cows & Goats. Full, Creamy, Rich & Spicy

Barbers 1833 Vintage (Somerset, UK) Unpasteurised Cows. Sharp, Sweet & Savoury. Caramel & Toffee

DESSERTS

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

£7

Warm Rhubarb, Plum & Apple Crumble Cinnamon Anlaise

£7

White Chocolate & Raspberry Crème Brulee Short Bread Biscuit

£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*