

FRESH ROCK  
OYSTERS  
AVAILABLE

*The*  
**LARDERHOUSE**

SATURDAY 20<sup>TH</sup> MAY

No.4

PLEASE ASK YOUR  
SERVER FOR ANY  
INFORMATION  
ABOUT ALLERGENS  
OR DIETARY  
REQUIREMENTS

DAILY SPECIALS  
ALSO AVAILABLE

## TO START

<b>HAND CARVED JAMON TERUEL</b> Figs. Honey. Hazelnuts	8
<b>CRISPY PULLED BEEF</b> Pickled Red Cabbage. Beetchup	7
<b>SOPLEY FARM ASPARAGUS</b> Crispy Duck egg. Camembert. Herb Oil	7
<b>CEVICHE OF SALMON</b> Picked White Radish. Dorset Wasabi Mayo. Brown Shrimps. Avocado	7.5

## SOCIAL SUZANNES

**IDEAL AS A STARTER TO SHARE. A PLATTER FOR TWO SUITS A MAIN COURSE FOR ONE. FOR 2**

<b>GROCERS</b> Curd & Potato Flat Bread. Chargrilled Vegetables. Pickled Celery. Cauliflower Croquettes. Olives. Pea Guacamole. Hummus. Home Baked Breads.	17.50
<b>CHARCUTERIE</b> ◻ Cured & Preserved Meats. English Rape Seed Oil. Homemade Breads	18
<b>FISH</b> ◻ Wood Roasted Salmon Rillettes. Potted Shellfish. Hake Fingers. Shell On Prawns. Cured Fish. Tartar Sauce. Homemade Breads	20
<b>PATE AND TERRINES</b> ◻ Trio of Pates & Terrines. House Tracklements. Homemade Breads	18
<b>THE LARDER HOUSE</b> ◻ This Gastronomic Delight Consists of Three Cheeses. Two Cured & Preserved Meats. One of Our Pates or Terrines. House Tracklements. Homemade Breads	18

## TAPAS

<b>LARDER HOUSE BREADS &amp; BUTTER</b>	4	<b>OCTOPUS &amp; TOMATO STEW</b>	5.5
<b>MIXED OLIVES</b>	3.5	<b>JEREZ CARROTS</b>	3
<b>PICKLED MUSHROOMS</b>	5	<b>BLUE BAKED DATES</b>	3.5
<b>CRISPY LAMB SWEETBREADS W/DEVILLED AIOLI</b>	5	<b>FISH FINGERS &amp; TARTAR</b>	5
<b>HOT &amp; SOUR CHICKEN WINGS</b>	5	<b>SHELL ON PRAWNS, G/BUTTER</b>	5
<b>JAMON CROQUETTAS</b>	5	<b>PATATAS BRAVAS &amp; AIOLI</b>	4
<b>PICKLED QUAILS EGG. CELERY SALT</b>	5	<b>ROCK OYSTERS (2)</b>	5
<b>CITRUS CURED ANCHOVIES (BOQUERONES)</b>	5	<b>PADRON PEPPERS</b>	5

## THE MAIN EVENT

<b>SEA TROUT</b>	Crushed Potatoes. Kale. Poached Egg. Butter Sauce.	18
<b>WOOD ROASTED COD</b>	Mussels. Wild Garlic. White Bean & Vegetable Nage	17.5
<b>DUCK PETHIVIER</b>	Lentil De Puy. Curly Kale. Carrot salad.	18.5
<b>IBERICO PORK PRESA STEAK</b>	Potato & Celeriac. Asparagus. Fino Sherry & Caper Jus	21.5
<b>ROASTED LAMB RUMP</b>	Butterbean & Chorizo Cassoulet. Spring Greens. Fennel Salad.	21.5
<b>ROASTED BUTTERNUT SQUASH</b>	Bulgar Wheat. Buffalo Mozzarella. Crispy Sage	15
<b>CHEFS SPECIALS</b>		SEE SERVER

## SIDE DISHES

Baby Gem. Blue Cheese & Walnuts - 4 Kale. Chilli & Almond 4 - Buttered Jersey Royals 4

## CHEESE OF COURSE

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

**SINGLE CHEESE & BREAD** 4                      **FOR YOU** 8                      **FOR TWO** 14

**ST MARCIENNE (FRANCE)** Unpasteurised Cows. Creamy. Nutty. Fruity. Soft  
**COMTE (FRANCE)** Unpasteurised Cows. Hard. Fruity. Nutty. Buttery. Sweet Finish.  
**BRIE DE MEAUX (FRANCE)** Unpasteurised Cows. Soft. Buttery. Smooth. Sweet. Rich.  
**GRUYERE 1655 (SWITZERLAND)** Hard. Unpasteurised. Creamy. Nutty. Earthy  
**PICOS AZUL (SPAIN)** Unpasteurised Cows & Goats. Soft. Creamy. Spicy.

## DESSERTS

<b>STICKY TOFFEE PUDDING</b>	Toffee Sauce. Clotted Cream.	7
<b>WARM DARK CHOCOLATE FONDANT</b>	Cracking Chocolate Ice cream. Honeycomb	10
<b>SALTED CARAMEL ARCTIC ROLL</b>	White Chocolate Mousse. Hazelnut Butter.	7
<b>SICILIAN LEMON CURD</b>	Shortbread. Meringue. Raspberry Sorbet. Chantilly Cream.	7
<b>PURBECK ICE CREAM SELECTION</b>		6