

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

MADE TO ORDER  
MADELEINES  
(15 MIN WAIT) £4



*The*  
**LARDERHOUSE**  
**BRUNCH**



No.4

Served from 11am  
Until 3pm

SHARING & TAPAS  
MENU ALSO  
AVAILABLE

### **SOMETHING LIGHTER**

ROCK OYSTER. SHALLOT & RED WINE VINEGAR £2.5

MUSSELS. WHITE WINE. GARLIC. SHALLOTS & PARSLEY CREAM £7 // £15

HAM HOCK & PEA BROTH. LH BREAD £7

SOUP OF THE DAY. LH BREAD £6

HAND CARVED JAMON DE TERUEL. FIGS. HONEY & HAZELNUTS £8.5

ISLE OF WIGHT TOMATO SALAD. ENGLISH FETA. CROUTONS £6.5

HAM HOCK & BROCCOLI SALAD. POACHED HENS EGG £7

### **SEEDED BAGELS 7**

ROAST CHICKEN AND CHORIZO

WOOD ROASTED SALMON RILLETTES. PICKLED CUCUMBER

ROASTED MEDITERRANEAN VEGETABLE, HUMMUS

### **BAKED EGGS & FLAT BREAD 8.5**

EGGS. SPICY TOMATO & CHORIZO WHITE BEAN STEW

CHILLI BRISKET. RED KIDNEY BEANS, CHEDDAR CHEESE

EGGS. HADDOCK. SPINACH & MUSTARD CREAM

PEA & ASPARAGUS. COURGETTE. GOATS CHEESE

**SOCIAL SUZANNE & TAPAS MENU ALSO AVAILABLE**  
**SEE REVERSE**

## SOCIAL SUZANNES

<b>IDEAL AS A STARTER TO SHARE. A PLATTER FOR TWO SUITS A MAIN COURSE FOR ONE.</b>	<b>FOR 2</b>
<b>GROGERS</b> ◻◻◻ Curd & Potato Flat Bread. Chargrilled Vegetables. Pickled Celery. Cauliflower Croquettes. Pea Guacamole. Hummus. Home Baked Breads. Olives.	<b>17.50</b>
<b>CHARCUTERIE</b> ◻◻◻ Cured & Preserved Meats. English Rape Seed Oil & Homemade Breads	<b>18</b>
<b>FISH</b> ◻◻◻ Wood Roasted Salmon Rillettes, Potted Shellfish, Hake Fingers, Shell On Prawns, Cured Fish, Tartar Sauce & Homemade Breads	<b>20</b>
<b>PATE AND TERRINES</b> ◻◻◻ Trio of Pates & Terrines. House Tricklements & Homemade Breads	<b>18</b>
<b>THE LARDER HOUSE</b> ◻◻◻ This Gastronomic Delight Consists of Three Cheeses, Two Cured & Preserved Meats, & One of Our Pates or Terrines. House Tricklements, Preserves & Homemade Breads	<b>18</b>

## TAPAS

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

## DESSERTS

<b>STICKY TOFFEE PUDDING</b> Toffee Sauce. Clotted Cream	<b>7</b>
<b>WARM DARK CHOCOLATE FONDANT</b> Cracking Chocolate Ice cream. Honeycomb	<b>10</b>
<b>SALTED CARAMEL ARCTIC ROLL</b> White Chocolate Mousse. Hazelnut Butter.	<b>7</b>
<b>FRESH BAKED MADELEINES ( 15 MINUTE WAIT )</b>	<b>4</b>
<b>THE PURBECK CONE ICE CREAM SELECTION</b>	<b>6</b>