



The
LARDERHOUSE
SUNDAY



No.4

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

DAILY SPECIALS
ALSO AVAILABLE
INCLUDING
FRESH LANDED
FISH DISHES

TO START

HAND CARVED JAMON TERUEL	Figs, Honey & Hazelnuts	8.5
CRISPY PULLED BEEF	Pickled Red Cabbage. Beetchup	7
SOPLEY FARM ASPARAGUS	Crispy Duck egg. Camembert. Herb Oil	7
CEVICHE OF SALMON	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

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

TAPAS

LARDER HOUSE BREADS & BUTTER	4	OCTOPUS & TOMATO STEW	5
MIXED OLIVES	3.5	JEREZ CARROTS	3
PICKLED MUSHROOMS	5	BLUE BAKED DATES	3.5
CRISPY LAMB SWEETBREADS W/DEVILLED AIOLI	5	JAMON CROQUETTAS	5
HOT & SOUR CHICKEN WINGS	5	PADRON PEPPERS	4
PATATAS BRAVAS, AIOLI	4	PICKLED QUAILS EGG, CELERY SALT	5
BOQUERONES [CITRUS CURED ANCHOVIES]	5	ROCK OYSTERS (2)	5

THE MAIN EVENT

WOOD ROASTED HALF CHICKEN

Roast Potatoes, Pigs In Blankets, Seasonal Vegetable Ensemble

13

OVERNIGHT COOKED HAM HOCK

Roasted Potatoes, Seasonal Vegetable Ensemble & House Apple Sauce

12.5

ROAST 28 DAY AGED TOPSIDE BEEF & YORKSHIRE PUDDING

Roasted Potatoes, Seasonal Vegetable Ensemble & Horseradish Sauce

12.5

SLOW COOKED LAMB SHOULDER

Roasted Potatoes, Seasonal Vegetable Ensemble & Mint Sauce

14

COD FILLET

Mussels. Wild Garlic. White Bean & Vegetable Nage

12

ROASTED BUTTERNUT SQUASH

Bulgar Wheat. Buffalo Mozzarella. Crispy Sage

15

CHEESE OF COURSE

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

SINGLE CHEESE & BREAD 4

FOR YOU 8

FOR TWO 14

BRILLAT SAVARIN (FRANCE) Unpasteurised Cows. Buttery. Rich. Luxurious. Salty

EPOISSE (FRANCE) Unpasteurised Cows. Soft. Creamy. Rich. Pungent. Sour. Tangy

POULIGNY ST PIERRE (FRANCE) Unpasteurised Goats. Smooth. Sour. Salty. Sweet.

GRUYERE 1655 (SWITZERLAND) Hard. Unpasteurised. Creamy. Nutty. Earthy

BLEU D'AUVERGNE (FRANCE) Unpasteurised Cows. Soft. Herbaceous. Creamy. Peppery. Spicy

DESSERTS

STICKY TOFFEE STOUT CAKE Clotted Cream

7

RHUBARB CRUMBLE Rhubarb Curd. Vanilla Ice Cream

7

THE PURBECK CONE ICE CREAM SELECTION

6

SICILIAN LEMON CURD Shortbread. Meringue. Raspberry Sorbet

7