

THE LARKSHALL

WOOD FIRED KITCHEN

Dry Aged Porterhouse & Cornish lobster sharing board

Cooked over oak & charcoal, served with rosemary salted fries, house salad, bone marrow, garlic butter & béarnaise

£45.00 per person for two or four people

Wood roasted rotisserie chicken

rosemary salt fries, watercress, lemon, ailoi

£16.50 / £30.00 (half / whole)

Wood fired cauliflower steak

mint, coriander, sumac, pomegranate salad, green chilli salsa, fries (VG)

£14.00

BURGERS

Short rib cheeseburger, smoked bacon jam, lettuce, onion, pickle, fries

£14.50

Vegan cheeseburger, lettuce, pickle, onion, burger sauce, fries (add this isn't bacon £2.00) (VG)

£14.00

DRY AGED STEAKS

All our beef is dry aged in house for a minimum of 35days

BONE IN PRIME CUTS

(See boards for availabilities & prices)

Porterhouse	1kg+
Tomahawk	800g - 850g
Côte de Boeuf	per 100g

HOUSE STEAKS

250g Flat Iron (aged 14 days)	£17.50
300g Ribeye steak	£28.00

All served with fries & watercress, garlic butter, peppercorn sauce or béarnaise sauce

