

Larry's

From 5pm

HOUSE SPECIALTIES

Exmoor Cornish salted caviar (10g tin), blinis, dill crème fraiche, pickled onions, chopped egg, lemon 30.0
Add additional 10g tin +£20

Australian Wagyu party pies (4), caramelised onion and Pacific pale ale ketchup 13.5

Mushroom Party Parfait, fresh Wiltshire black truffle 14.0
Add Wiltshire black truffle +£5.0

Kimmeridge Bay lobster roll, yuzu citrus aioli 28.0
Add Exmoor Cornish salted caviar +£20 (10g)

House made Clarence Court Scotch eggs 7.5
Pork, fennel & chilli
Chorizo & herb (v)

Australian wild banana prawns, spicy red sauce 15.5

Big green salad, yuzu kosho dressing 10.0

Portrait Gallery x HG Walter whole Beef Wellington, rich beef gravy (for two) 60.0

COCKTAILS

Piaff Champagne, Brut, NV (125ml) 12.0

The Hepburn, White Lady 14.0

The Cecil Beaton, Dubonnet & Gin 13.5

The McBean, Dirty Martini 13.0

Yevonde, CMYK Fizz 14.0

Larry's, Old Fashioned 13.5

Hollywood Hellraisers, Corpse Reviver '4.1' 13.5

Diamonds in Soho, Champagne Cocktail 15.5

Aussies by the Bar, Raspberry Sour 12.5

Meet, Shoot & Leave!, Espresso Martini 13.0

Portrait & Punch, a full toddy measure 12.0

Peruse our new 'Cocktails at Larry's' publication, where you will find stories and anecdotes about our icons and their cocktails.

SNACKS

Fresh sourdough, caper & herb butter (v) 6.0	Secret Smokehouse smoked salmon, sourdough, caper & herb butter 15.5
Nocellera olives (v) 4.8	Beef and harissa sausage roll, saffron aioli 7.8
Salted Marcona almonds (vg) 4.8	Dickinson & Morris pork pie, hot English mustard 7.0
Marinated courgettes, pink pickled onions, crispy capers (vg) 7.0	Crispy potatoes, fermented chilli & garlic aioli 8.0
Tuna crudo, avocado, jalapeno, ponzu 13.8	

CHEESES

See selection overleaf

Served with Marcona almonds, greengage chutney & mixed house lavosh

One	8.5
Two	13.5
Three	17.5

CHARCUTERIE

See selection overleaf

Served with cornichons, sourdough, house made caper & herb butter

One	9.5
Two	14.5
Three	18.5

WHIPS & DIPS

Served with sourdough

Spicy caramelised carrot whip (vg), house labne (v)	7.8
Spinach & artichoke whip (vg)	8.0
House labne, chermoula	7.5

SHARING BOARDS

(for two)

GREEN GROCER'S 29.0

London burrata, chorizo Clarence Court Scotch egg (v), mushroom parfait (v), harissa tofu sausage roll (vg), spinach & artichoke whip (vg), spicy caramelised carrot whip (vg), sherry vinegar marinated courgettes (vg), cornichons (vg), mixed house lavosh

CHEESE LOVER'S 35.0

House truffled Brie de Meaux, Paxton's cave aged mature cheddar, Stichelton blue, Corra Linn Scottish cow's milk, Driftwood ash-rinded goat's cheese, sherry vinegar marinated courgettes, roasted and pickled grapes, Marcona almonds, cornichons, greengage chutney, mixed house lavosh

BUTCHER'S BOARD 42.0

London Smoke & Cure bresaola, 24 month parma ham, fennel salami, Clarence Court Scotch egg, beef and harissa sausage roll, Dickinson's & Morris pork pie, wagyu party pies, mushroom party parfait, Nocellera olives, cornichons, sourdough, caper and herb butter

CHEESE SELECTION

Paxton's Cave Aged Mature Cheddar, UK, cow's milk, hard

Cloth bound and matured in natural caves in Somerset to give a distinctive fruity and nutty bite.

Stilchelton Blue, UK, young cow's milk, soft

A truly exceptional example of one of England's most famous cheeses, with a herby tang and rich creaminess.

Little Rollright, UK, cow's milk, soft

A semi-soft cheese; based on a Reblochon with a delicate, peachy-pink rind and a rich, spoonable texture.

Driftwood, UK, goat's milk, soft

Ash coated goat log with a black grey bark like geotrichum rind.

Corra Linn, UK, young sheep's milk, hard

Made in a traditional, cheddar style this ewes milk cheese is delicate when young and develops a long-lasting, caramel complexity with age.

Comte Androuet, FR, cow's milk, hard

A superior example of a Comte made to a traditional method, giving a complex and fruity cheese with a supple texture.

Gruyere Premier Cru, FR, cow's milk, hard

Aged for a minimum of 12 months, this Swiss Gruyere is dense in texture, with a fruity, floral flavour that lingers in the mouth.

Truffled Brie de Meaux, FR, cow's milk, soft

The finest of all bries. Full, rich flavour with a fruity yet mild tangy taste. Delicately filled with fresh summer truffles.

Tunworth, UK, cow's milk, soft

A hand ladled, soft and creamy cow's milk cheese from Hampshire with a distinct nutty, mushroomy flavour.

London Burrata, UK, cow's milk, soft

A stretched curd cheese which looks like Mozzarella but much more creamy and soft.

Taleggio, IT, cow's milk, soft

Semisoft, washed-rind, smear-ripened Italian cow cheese, named after Val Taleggio. With a thin crust, strong aroma, and unusual fruity tang.

Truffle Pecorino, IT, sheep's milk, hard

Italian, raw sheep's milk cheese encrusted with small specks of white and black truffles.

CHARCUTERIE SELECTION

We source our charcuterie from top Italian suppliers, and UK producers Cobble Lane and London Smoke & Cure who cut, cure, smoke and hang meats using only the finest, highest welfare ingredients from short, British supply chains.

Air Dried Bresaola (London Smoke & Cure)

Deep umami flavours with notes of bitter rosemary and lemon. Silverside of grass-fed retired dairy beef, cured in salts, fresh rosemary, garlic and citrus peel.

Air Dried Saucisson (London Smoke & Cure)

A rustic, coarse ground farmhouse style salami. Heritage pork flavoured with pepper, bay, garlic and red wine. Fermented and dry-aged for six weeks.

Air Dried Lonza (London Smoke & Cure)

A fresh and zingy charcuterie cut. A naturally leaner heritage breed free range pork loin. Cured with star anise, fennel and black and white pepper.

24 month aged Parma Ham

A sweet and succulent Italian ham, matured on the bone for a minimum of 24 months. This delicately flavoured ham is air dried by the Apennine hills in the Parma province and awarded DOP status by the Consorzio di Parma. To enjoy this ham at its best, remove from the fridge 30 minutes before serving.

Air Dried Snack Sticks (London Smoke & Cure)(2)

The perfect accompaniment to a crisp cold beer, based on a classic saucisson recipe. Flavoured with pepper, garlic, red wine and a hint of chilli.

Sopresatta (Cobble Lane)

A large fresh flavoured salami typical of Calabria in the Southwestern region of Italy. Made with coarsely minced British Pork leg, creamy fat, and mixed with a selection of sweet medium-heat chillies as well as Hungarian paprika.

Lamb Salami (Cobble Lane)

Made of course from British lambs. Matured for 5 weeks, for a slightly firmer & drier texture. Flavoured with tellicherry black pepper, whole peppercorns, cinnamon, rosemary, garlic and red wine.

Mortadella

Coppa (Cobble Lane - Great Taste Award)

This Coppa is made real slow! Giving it as much time in the chamber as possible, up to 5 months to mature. The gentle aging process allows it to develop slowly, avoiding overdrying and generates a rich fruity flavour, and soft marbled texture. Cobble Lane uses retired breeding sows in their production, which they believe gives a superior meat, with the collars being not only twice the size as a standard but also having twice the marbling as a standard pig. Sows can be 4-5 years old and usually gets exported to the Continent so Cobble Lane are very proud to be providing a use in the UK.

Fennel Salami

Produced 20 miles from Florence from 50% lean pork shoulder and 50% coarsely ground mainly fatty meat. Flavoured with fennel, garlic and red wine, hung for 6 weeks for a moist subtle texture.

(v) - Vegetarian, (vg) - Vegan, (gf) - Gluten free, (df) - Dairy free, (n) - Nuts, (sh) - Shellfish

All dishes may contain traces of nuts. Ask for full allergen/ingredient list | 13.5% discretionary service charge added to each bill.