

Larry's

From 5:30pm

HOUSE SPECIALTIES

Exmoor Cornish salted caviar (10g tin), blinis, dill crème fraiche, pickled onions, lemon 30.0

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

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

Mushroom Party Parfait, beer pickled onions, pickled shimeji mushrooms, charcoal crumb, white sourdough 14.0

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

Grilled Australian banana prawns, fermented mango hot sauce (gf)(sh)(df) 14.0

Honey glazed figs, burrata, toasted almonds, Riesling reduction, winter spices (v)(n)(gf available) 10.5

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

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

SNACKS

Nocellara olives (v)	4.8	Crispy Brussel sprouts, house fermented Kimchi (vg)	7.5
Salted Marcona almonds (vg)(n)	4.8	Beef and harissa sausage roll, saffron aioli (df)	7.8
Fresh sourdough, caper & herb butter (v)	6.0	Crispy potatoes, fermented chilli & garlic aioli (df)	8.0
Marinated courgettes, pink pickled onions, crispy capers (vg)	7.0	Spiced tofu sausage roll (vg)	7.5
Dickinson & Morris pork pie, hot English mustard (df)	7.0	House cured Yuzu gin salmon, hibiscus, avocado, beetroot, fresh herbs (gf available)(df)	9.5

CHEESES

See selection overleaf

Served with Marcona almonds, greengage chutney & sourdough

One	8.5
Two	13.5
Three	17.5

CHARCUTERIE

See selection overleaf

Served with cornichons, sourdough, caper and herb butter

One	9.5
Two	14.5
Three	18.5

WHIPS & DIPS

Served with sourdough

Hummus	7.0
House labne, chermoula	7.5
Caramelised mushroom parfait	7.5
Spinach & artichoke whip (vg)(df)	8.0

SHARING BOARDS

(for two)

GREEN GROCER'S (n)(v) 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 (n) 35.0

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

BUTCHER'S BOARD (n) 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, saffron aioli, Pacific pale ale ketchup, mushroom party parfait, Nocellara 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.

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.

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.

London Burrata, UK, cow's milk, soft

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

Stinking Bishop, UK, cow's milk, soft

A washed-rind cheese produced in the west of England, which develops a distinctive, meaty pungency with age.

Lincolnshire Poacher, UK, cow's milk, hard

A hard, mature cheese that is somewhere between a cheddar and a Swiss mountain cheese.

Colston Bassett Stilton, UK, cow's milk, hard

A rich and creamy Stilton cheese that is gentler, sweeter and more balanced than a typical blue cheese.

Red Leicester, UK, cow's milk, hard

An English cheese, similar to cheddar, but crumbly in texture. Typically aged 6 to 12 months with a slightly sweet aftertaste and creamy texture.

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 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.

Air Dried Beer 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.

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.

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.