

Afternoon Tea

Available every day from 3pm, Afternoon Tea in La Casa Verde presents you with a selection of homemade delicacies from our kitchen for only £23.00 per person.

Pre-booking is essential, with at least 48 hours' notice to ensure our bakers have enough time to prepare. A 50% deposit is required to confirm your booking.



Larch Cottage Nurseries, Melkinthorpe, Cumbria CA10 2DR
www.larchcottage.co.uk



We offer you a warm welcome to our little bit of Italy!!!

What does Italy mean to us? Inspirational, vibrant, colourful and sometimes chaotic, Italy is a country which we visit often as a family and one which we have all come to love. From the friends we have made, to the restaurants we visit, Italy is somewhere where we relax and enjoy revelling in the culture and the spirit which makes Italy, well Italy!

In La Casa Verde we try to create this same feeling, somewhere that you enjoy spending time, where the ambience is informal, and the food is vibrant and colourful. With specials that change daily and a menu that truly reflects the seasons - very much what we like to eat when away. Simple, fresh and flavoursome sometimes with a twist and sometimes without, but always reflecting the beauty and flavour of our second home - Italy!

Peter, Jo, Jack, Luca, Antonia and Lucius

Look out for our Evening Dining from September through to April, one Saturday per month.

Available all day

Sweet Scone with jam v	£ 3.50
Savoury Scones v	£ 3.25
Toasted Cheese Scone with chutney v	£ 3.95
Cakes (see special's board) v ve* gf*	from £ 4.95

Breakfast served 9am to 11.30am

Toast	£ 3.25
Sourdough toast served with jam, marmalade, or honey. v ve* gf*	
Eggs on Sourdough Toast	£ 6.00
(poached or scrambled) v gf* Add Smoked Salmon for £4.00	
Smoked Salmon and Avocado	£ 10.50
Smoked salmon and smashed avocado served on sourdough toast. gf* add eggs £1.50	
Avocado on Toast	£ 9.00
Smashed avocado served on sourdough toast. v ve gf* add eggs £1.50	
Mushrooms	£ 9.00
Sautéed mushrooms and spinach on sourdough toast. v ve* gf* add eggs £1.50	
Shakshuka	£11.00
Spiced tomatoes, peppers, onion, garlic, and spinach, topped with a baked egg. Served with sourdough toast. v gf*	
Cheese and Chive Omelette	£ 9.00
Generous 3 free range egg omelette with vintage cheddar and garden chives. Served with sourdough toast.	
Omelette Arnold Bennett	£ 14.00
Our take on the famous Savoy dish has 3 eggs, smoked Northumbrian Haddock, Bechamel sauce, vintage cheddar, Chives. Served with fresh sourdough bread.	

Our Outlook

We are very lucky to have the space for a vegetable garden on our site here at Larch Cottage. Maintained by our gardeners it is a full-time job planning, planting, and looking after the garden all year round to make sure there is always something that can be used in the kitchen. Our chef is constantly adapting the menu to make use of these ingredients, planning along with the gardeners to ensure they get the best from the season. From soup, chutney, jams, and tarts he ensures there will never be any waste.

We work with our fish supplier daily and are committed to sustainability. Our menu will vary due to the catch.

Wherever possible we use recyclable, reusable and compostable packaging and storage within the restaurant and kitchen. We are always looking out for new products and procedures to make sure we keep up the advancing ideas and ways to reduce our carbon footprint.



Rosé & Sparking Wines

175ml 250ml Bottle

Cantina del Garda, Bardolino Chiaretto 12% £6.00 £8.50 £24.00

There are intense and floral notes on the nose with scents of small red fruits and savoury, fresh and harmonious on the palate with notes of fresh fruit.

Prosecco Spumante Minis, Romeo 11% 20cl £ 9.95

Fine with persistent bubbles and rich ripe apple, lemon and grapefruit aromas. On the palate, it is fresh and full-bodied. Good intensity, fresh, elegant and soft to the taste.

NV Prosecco, Stelle d'Italia 11% 75cl £ 30.00

Vivacious Prosecco, aromatic and appealing, all lemony delicacy and fresh, green pears.

Cantina di Garda Prosecco Rose 11.5% 75cl £30.00

Delicate pink colour reminiscent of peach blossom. Fruity aromas of peach, raspberry and ripe passion fruit with a touch of flowers. It is pleasantly zesty, fresh and harmonious. The bubbles are fine and persistent

Red Wine

175ml 250ml Bottle

Colli Vincentini Merlot 12% £6.00 £8.50 £24.00

Bright ruby red with an intense and elegant nose, with scents of berries. Taste is velvety, round and full-bodied with hints of green pepper.

Zensa Primitivo 13% £8.25 £11.00 £30.00

Complex bouquet, reminiscent of cherries, dried berries and toasted almonds. In the mouth it is full bodied, yet smooth and elegant with a silky texture.

Joshua GMS, Teusner 14.5% £42.00

A youthful and juicy 'Nouveau' style red wine drawing inspiration from the Rhone. Unoaked and a mix of light and dark berried fruits cured meats and lifted spice on the nose. A savoury and gamey flavour in the mouth.

Appetisers

Lunch served 12.00pm until 3.00pm

Mixed Italian Olives v ve gf £ 4.50

Focaccia £ 4.50

Warm freshly baked bread, studded with cherry tomatoes, black olives, and rosemary. v ve

Light Bites *Please note all bruschetta are served cold.*

Soup of the Day £ 7.50

Served with sourdough bread. v ve* gf*

Garlic Mushrooms £ 10.50

Served with spinach and goats' cheese on sourdough toast. v gf*

Shakshuka £11.00

Spiced tomatoes, peppers, onion, garlic, and spinach, topped with a baked egg. Served with sourdough toast. v gf*

Omelette Arnold Bennett

Our take on the famous Savoy dish has 3 eggs, smoked Northumbrian Haddock, Bechamel sauce, vintage cheddar, Chives. Served with fresh sourdough bread. £ 14.00

Caramelised Onion Bruschetta £9.50

Caramelised onion, roasted pepper and grilled halloumi. gf*

Tomato Bruschetta £ 9.50

Home cured tomatoes, roasted garlic puree, buffalo mozzarella and basil on sourdough toast. v ve* gf*

Smoked Trout Bruschetta £ 11.50

Sea reared trout, home smoked on oak chips with honey and rosemary served with rocket and horseradish mayo on sourdough toast. gf*

Mains

Tart of the Day £ 13.50

Served with mixed salad.

Pasta of the Day

Please see board for today's choice and price.

Mussel & Saffron Risotto £ 18.00

With white wine & parmesan. gf

Chestnut Mushroom & Dolcelatte Risotto £ 14.50

With porcini powder & parmesan. gf

Larch Cottage Fishcakes £ 17.00

Please see board for today's choice. gf*

Salad Niçoise £ 18.00

Pan fried tuna, green beans, new potatoes, tomatoes olives, boiled egg with Larch Cottage leaves, anchovy and parmesan dressing, gf

Pan Fried Sea Bream £ 18.00

Roasted new potatoes, cherry tomatoes, courgette and wild garlic pesto. gf

Black Bean and Chipotle Burger £ 16.00

Served with Salads and Barbeque sauce.

Sides

Focaccia £ 4.50

Warm freshly baked bread, studded with cherry tomatoes, black olives, and rosemary. v ve

Side Salad £ 4.50

Larch Garden leaves, cherry tomatoes, cucumber, and spring onion, with a balsamic dressing. v ve gf

White Wine

175ml 250ml Bottle

Torre Dei Vescovi Pinot Grigio 13% £6.75 £9.50 £27.00

Golden yellow in colour, the bouquet is delicate with complex floral notes. The wine is dry, pleasantly fresh and velvety.

Domaine De La Ferrandiere Chardonnay 13.5% £6.75 £9.50 £27.00

Pale gold colour with a fruity nose. Palate of pear and passion fruit and a slightly buttery finish. Perfect with fish and cooked in sauces.

South Island Marlborough Sauvignon Blanc 12.5% £7.50 £10.50 £30.00

An abundance of elderflower and gooseberry fruit on the nose with an edge of ripe pear. Racy on the palate with a core of orchard fruits that is very pure and focused. Finish is soft and warm.

Blanco Sobre Lias, Care 13% £6.75 £9.50 £27.00

Refreshing Spanish white that has spent time on lees (the remains of the fermentation process) for extra texture; this is balanced and appealing, with flavours of green apple, pineapple, and a burst of citrus.

Dragonstone Riesling 9% £7.50 £10.50 £30.00

The salty touch on this slightly sweet German Riesling Delivers a welcome complexity to a juicy, piquant mouthful of pears, pineapples and limes. Perfect with spicy dishes and salads.

Signature Barrel Fermented Torrontes £35.00

Golden color with bright reflections. The nose is fragrant and complex, with hints of tropical fruits, especially lychee, and citrus notes, such as lemon peel, with delicate floral aromas. The mouth is harmonious with balanced acidity, combined with intense fruit flavors. Perfect with spicy dishes.

Alcohol-Free Wine and Beer

NV Eins Zwei Zero Sparkling Riesling, Leitz 75cl £ 22.00
Impressively tasty alcohol-free Riesling, with flavours of citrus and rhubarb and an aromatic, overarching squirt of lime.

Peroni 0.0% 330ml £ 4.25

Beers

Hawkeshead Pale Ale	4%	500ml	£5.50
Hawkeshead Bitter Ale	3.7%	500ml	£5.50
Allendale Ruby Ale	5.5%	500ml	£5.50
Italian Peroni Nastro Azzurro	5%	330ml	£4.50
Birra Moretti Premium Lager	4.6%	330ml	£4.25
Aspall Cider	5.5%	330ml	£4.95

Spirits

A choice of fever-tree mixers; Tonic/ Lemonade/Soda (200ml)

Lakes Gin 46% 25ml/50ml £6.00/9.00

Lakes Elderflower gin 25% 25ml/50ml £6.50/£9.50
Lakes Rhubarb and Rosehip 27% 25ml/50ml £6.50/£9.50

Beefeater Pink Strawberry Gin 37.5% 25ml/50ml £6.50/£9.50

Pizza

Our pizzas are based on those typically found in and around the region of Umbria. We stretch each base to order and then topping with our delicious homemade pizza sauce.

Margherita £ 12.00
Homemade tomato sauce, mozzarella, and basil. v ve*

Rosmarino £ 14.00
Caramelised onion, goats' cheese, rosemary, and spinach. v ve*

Marinara Kalamata £ 14.00
Tomatoes, garlic, kalamata olives and oregano. v ve*

Piccante £ 14.00
Roasted red peppers, chilli, and goat's cheese. v ve*

Napoli £ 14.50
The classic mozzarella, black olive, and anchovies.

Tonno e Cipolla £14.50
Mozzarella, tuna, and sliced onion.

Funghi £ 15.00
Tomato, garlic, mozzarella, mushroom, rocket, truffle oil and parmesan. v ve*

Quattro Formaggi £ 15.00
Gorgonzola, mozzarella, parmesan, and mascarpone. v

Florentine £ 15.00
Mozzarella, garlic, spinach, and egg. v

Oceana £ 16.00
Smoked salmon, prawns, anchovies, mozzarella, olives, capers, and tomatoes.

All of our food is freshly prepared including our own bread and speciality cakes. All dishes are carefully made to order so please be patient when busy.

Whilst we can adapt our menu to cater for allergen and special dietary needs, please be aware we cannot guarantee certain requirements due to the nature of our small kitchen. Please speak to a member of staff about your requirements before ordering.

Our kitchen does keep a vegan cheese alternative which may be substituted in any of the bruschetta or pizza's.

V – Vegetarian Ve – Vegan GF – Gluten Free DF – Dairy Free
* - available upon request

Tea

English Breakfast £ 2.75
English Breakfast Decaf £ 2.75

Herbal Tea £ 2.95
Rooibos, Berry Cocktail, Chamomile, Green, Green Mint,
Lemongrass & Ginger, Assam, Lapsang Souchong, Earl Grey

Coffee **Mokaflor – 100% Arabica Organic**

Americano £ 3.30
Cappuccino £ 3.50
Flat White £ 3.50
Latte £ 3.50
Espresso £ 2.35
Double Espresso £ 2.85
Mocha (Dark or White) £ 3.75
Iced Latte £ 3.50
Chai Latte £ 3.50

Hot Chocolate

Hot Chocolate £ 3.80
Hot Chocolate with cream and marshmallows £ 4.10

Syrups

Gingerbread £ 1.00
Vanilla £ 1.00
Green Mint £ 1.00
Caramel £ 1.00

Decaf Coffee and Oat Milk available for an additional 30p.

Soft Drinks

Cola
Ginger Beer
Dandelion and Burdock
Sparkling Elderflower
Sparkling Apple
Raspberry Lemonade
Lime and Soda
San Pellegrino Aranciata, /Limonata /Aranciata Rossa
Cawson's Apple and Rhubarb all £ 3.15

Folkington's Pressed Juice:
Apple
Orange
Mango
Cranberry
Mixed Berries all £3.15

Cloudy Lemonade £ 2.50
Still or Sparkling Water £ 2.50
Large Sparkling Water £ 3.75