



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

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La CASA VERDE

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

What does Italy mean to us? It's a source of inspiration, vibrancy, colour, and occasional chaos. Italy is a country we frequently visit as a family and have grown to love deeply. From the friends we've made to the restaurants we adore; Italy is where we relax and immerse ourselves in the unique culture and spirit that defines this beautiful country.

At La Casa Verde, we strive to capture this same feeling. We want you to enjoy spending time here, in an informal atmosphere where the food is as eclectic and colourful as Italy itself. Our daily specials and seasonal menu reflect the dishes we love when we're away—simple, fresh, and flavourful, sometimes with a twist and sometimes without, always celebrating the beauty and taste of our second home, Italy.

Peter, Jo, Jack, Luca, Antonia, and Lucius

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

Available all day

Sweet Scone with jam v	£ 3.95
Sweet Scone with jam and cream v	£ 4.50
Savoury Scones v	£ 3.95
Cheese Scone (toasted / untoasted) with cream cheese & chutney v	£ 4.75
Cakes (see special's board) v ve* gf*	from £ 4.95

Breakfast served 9am to 11.30am

Sourdough Toast	£ 3.95
Toasted house sourdough and butter, served with jam, marmalade, or honey. v ve* gf*	
Cannerheugh Farm Eggs on Sourdough Toast	£ 6.95
Two eggs poached or scrambled v gf* Add smoked salmon for £4.00	
Mushrooms on Sourdough Toast	£ 11.50
Sautéed chestnut mushrooms and spinach on toasted sourdough. v ve* gf* add a poached egg £1.50	
Shakshuka	£ 13.00
Lightly spiced tomato & pepper sauce with onions, garlic, and spinach, topped with a baked egg. Served with toasted sourdough. v gf*	
Vintage Cheddar and Chive Omelette	£ 10.50
3 Cannerheugh farm eggs with cheese and garden chives. Served with sourdough toast. v gf*	
Pan Fried Potato Pancake	
Topped with smoked salmon, sour cream & garden chives gf* £13.50	
Topped with sautéed chestnut mushrooms, spinach, white truffle oil & Parmesan ve/ v/gf* £13.00	

Our Outlook

We are fortunate to have ample space for a vegetable garden at Larch Cottage. Our dedicated gardeners work tirelessly year-round to plan, plant, and maintain the garden, ensuring a constant supply of fresh ingredients for our kitchen. Our chef collaborates closely with the gardeners, adapting the menu to make the most of the seasonal produce. From soups and chutneys to jams and tarts, nothing goes to waste.

Our commitment to sustainability extends to our daily work with our fish supplier, resulting in a menu that varies according to the daily catch.

We prioritize using recyclable, reusable, and compostable packaging and storage in both our restaurant and kitchen. Continuously seeking innovative products and methods, we aim to reduce our carbon footprint and stay ahead in sustainable practices.

Looking Back and Growing Forward

40 Years of Larch Cottage

Support our Grand raffle with a total prize value of over £5000 and help us to raise money for



Eden Valley Hospice



For a chance to win one of over 40 amazing prizes, please buy a book of raffle tickets in Red Barn or at the nursery till

Visit our website to see a full list of prizes



In honour of our 40th Anniversary, Harkness Roses has kindly named a beautiful rose for us. The Eden Valley rose is a floribunda bush rose. £10 from the sale of each Eden Valley rose will go to this amazing charity. The roses are available to purchase in the nursery, or via our website.



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%

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. £42.00

Lunch served 12.00pm until 3.00pm

Appetisers

Mixed Italian Olives v ve gf £ 4.50

Focaccia £ 4.95

Warm freshly baked bread, studded with cherry tomatoes, black olives, and rosemary. Served with olive oil & balsamic vinegar v ve

Light Bites *Please note all bruschetta are served cold & with a side salad*

Soup of the Day £ 7.95

Served with house sourdough bread & butter v gf*

Shakshuka £ 13.00

Lightly spiced tomato & pepper sauce with onions, garlic, and spinach, topped with a baked egg. Served with toasted sourdough. v gf*

Dolcelatte Rarebit £ 12.00

Pale ale, wholegrain mustard & Blue cheese on toasted sourdough with confit mushrooms & crispy onions. Served with dressed salad v gf*

Purple Beetroot & Goats Cheese Bruschetta £ 10.50

Beetroot & Melusine goats cheese on toasted sourdough with horseradish yoghurt. Served with dressed salad v gf*

Classic Prawn Marie Rose Bruschetta £ 12.00

Cold water prawns, cherry tomato & rocket in Marie Rose sauce on toasted sourdough with pickled cucumber. Served with dressed salad gf*

Smoked Salmon Bruschetta £ 13.50

Smoked salmon & cream cheese on toasted sourdough with pickled cucumber Served with dressed salads gf*

Chestnut Mushroom Bruschetta £ 11.50

Sautéed chestnut mushrooms with garlic and spinach on toasted sourdough. Served with dressed salad v gf*

Mains

See Chalk Board for Today's Specials

Salmon and Cod Fishcakes £ 18.00

Pan fried salmon & cod Fishcakes with parsley, spring onion & horseradish. Served with new potatoes, celeriac remoulade & pickles. gf

Tre Formaggi Arancini £ 15.00

Oven baked three cheese arancini with homemade aioli. Served with house slaw and a dressed salad v

Smoked Salmon Tartiflette £ 16.00

Sautéed onions, potatoes & smoked salmon in a sour cream sauce, topped with Reblochon cheese and oven baked. Served with toasted sourdough & dressed salad gf

Fillet of Sea Bass £ 19.00

Pan fried fillet of sea bass with classic Provencal vegetables & a fresh green picada dressing gf

Golden Cross salad £ 14.00

Walnut crusted Golden Cross goats cheese with a salad of beetroot, fresh orange, raddish, pecan nuts & horseradish yoghurt v/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.

Signature Barrel Fermented Torrontes £ 35.00

Golden colour 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 flavours. Perfect with spicy dishes.

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	£4.75
Birra Moretti Premium Lager	4.6%	330ml	£4.75
Peroni Alcohol-Free	0.0%	330ml	£4.50
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.	

Sides

Focaccia £ 4.95

Warm freshly baked bread, studded with cherry tomatoes, black olives, and rosemary. Served with olive oil & balsamic vinegar v ve

Side Salad £ 4.50

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

House Slaw gf £4.50

Roasted Broccoli £4.95

with lemon, garlic, parmesan & almonds v/ve*/gf

Cajun Wedges £4.95

Sweet potato wedges in a Cajun seasoning served with garlic aioli

Soft Drinks

Cola

Ginger Beer

Dandelion and Burdock

Sparkling Elderflower

Sparkling Apple

Lime and Soda

San Pellegrino Aranciata, /Limonata /Aranciata Rossa

Cawson's Apple and Rhubarb

all £ 3.30

Folkington's Pressed Juice:

Apple

Orange

Mango

all £3.30

Still or Sparkling Water £ 2.75

Large Sparkling Water £ 4.50

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 £ 3.50

Cappuccino £ 3.75

Flat White £ 3.75

Latte £ 3.75

Espresso £ 2.50

Double Espresso £ 3.00

Mocha (Dark or White) £ 3.95

Iced Latte £ 3.75

Chai Latte £ 3.50

Extra shot of coffee 75p

Decaffeinated coffee available

Soya & Oat Milk available for an additional 45p

Hot Chocolate

Hot Chocolate £ 3.80

Hot Chocolate with cream and marshmallows £ 4.10

Syrups

Gingerbread 70p

Vanilla 70p

Green Mint 70p

Caramel 70p