

Larch Cottage Nurseries, Melkinthorpe, Penrith,
Cumbria CA10 2DR

www.larchcottage.co.uk

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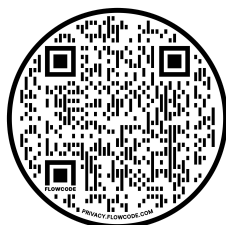
£10 Per book of raffle tickets

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bill for parties of 7 or more



Our ethos is simple: we want to bring the Mediterranean to your table, offering a dining experience that is fresh, rustic, pure and rooted in tradition. Through every dish, detail and interaction, we strive to create an environment where food and hospitality come together to nourish not just the body, but the soul.

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.

So sit back, relax and enjoy...

Available all day		Rose & Sparkling Wines			
Sweet Scone with jam v	£3.95	175m 1250ml Bottle			
Sweet Scone with jam and cream v	£4.50	Cantina del Garda, Bardolino Chiacretto 12% £6.00 £8.50 £24.00			
Savoury Scones v	£3.95	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.			
Cheese Scone					
(toasted / untoasted) with cream cheese & chutney v	£4.75	Prosecco Spumante Minis, Romeo 11% 20cl £ 9.95			
Cakes (see special's board) v gf* from	£4.95	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.			
Breakfast served 9am to 11.30am					
Cannerheugh Farm Eggs on Sourdough Toast	£7.95	NV Prosecco, Stelle d'Italia 11% 75cl £ 30.00			
Two eggs poached or scrambled (v gf* Add smoked salmon for	£4.00	Vivacious Prosecco, aromatic and appealing, all lemony delicacy and fresh, green pears.			
Garden Chive & Dill Omelette, Smoked Salmon, Crème Fraiche, Toasted Sourdough (gf*)	£13.95	Cantina di Garda Prosecco Rose 11.5% 75cl £ 30.00			
Shakshuka Verde, Garlic Yoghurt, Toasted Sourdough	£14.50	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			
(Lightly spiced leek, courgette, garden greens & herb sauce with chickpeas, topped with a baked egg & refreshing garlic yoghurt)(v gf*)		Red Wines			
Avocado Toast, Crumbled Feta, Poached Eggs, Garden Kale, Pink Pickled Onions (v gf*)	£13.95	175ml 250ml Bottle			
Basil Pesto Egggy Bread, Marinated Tomatoes, Garden Rocket, Parmesan (v)	£13.00	Colli Vincentini Merlot 12% £6.00 £8.50 £24.00			
Honey Roast Fig, Greek Yoghurt, Hazelnut Granola, Seasonal fruit Compote (v)	£12.95	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.			

White Wines				Lunch served 12.00pm until 3.30pm	
	175ml	250ml	Bottle	Appetisers	
Torre Dei Vescovi Pinot Grigio 13%	£6.75	£9.50	£27.00	Mixed Italian Olives v gf	£4.50
Golden yellow in colour, the bouquet is delicate with complex floral notes. The wine is dry, pleasantly fresh and velvety.				Focaccia	£5.95
Domaine De La Ferrandiere Chardonnay 13.5%	£7.50	£10.50	£30.00	Warm freshly baked bread, studded with cherry tomatoes, black olives, and rosemary. Served with olive oil & balsamic vinegar v	
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.				Light Bites	
South Island Marlborough Sauvignon Blanc 12.5%	£7.50	£10.50	£30.00	Soup of the Day with Homemade Sourdough (See specials board for today's flavours) (v/gf*)	£7.95
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.				Shakshuka Verde (Lightly spiced leek, courgette, garden greens & herb sauce with chickpeas, topped with a baked egg & refreshing garlic yoghurt, served with toasted sourdough) (v gf*)	£14.50
Signature Barrel Fermented Torrontes			£35.00	Avocado Toast Crumbled Feta, Poached Eggs, Garden Kale, Pink Pickled Onions (v gf*)	£13.95
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.				Whipped Goat's Cheese & Marinated Tomato Bruschetta Olive, Fresh Oregano (v gf*)	£13.50
				Smashed Pea & Smoked Salmon Bruschetta Crème Fraiche, Garden Chives (gf*)	£14.95
				Romesco Prawn Mayonnaise Bruschetta Courgette, Hot Honey, Lemon (gf*)	£14.95
				Garlic Field Mushroom & Chickpea Bruschetta Spinach, Olive Oil (v gf*)	£13.50
				<i>All Bruschetta are served with dressed salad garnish</i>	

Mains

Smoked Haddock, Spring Onion & Parsley Fishcakes	
Roasted Pink Fir Potatoes, Garlicky Courgette, Dill & Lemon salad, Cornichons, Larch Leaves (gf)	£19.50
Pesto Marinated King Prawn Skewers	
Gnocchi alla Romana, Roasted Vegetable & Rocket Salad, Parmesan, Balsamic	£22.50
Pan Fried Mackerel Fillets	
Romesco Butter Beans, Roasted Fennel, Kale, Saffron Oil, Toasted Almonds (gf)	£20.50
Roasted Harissa & Garlic Mushroom Flatbread	
Lemon Coriander Hummus, Rocket, Pink Pickled Onions, Larch Leaves, Cous Cous Salad (v)	£18.50
Burrata, Roasted Red Grapes, Balsamic, Toasted Walnut, Fennel Seed & Thyme Crumb, Watercress, Crostini (v/gf*)	£19.00

See Specials Board for...

Pasta of the Day
Risotto of the Day,
Tart of the Day
and more!

All of our food is freshly prepared including our own bread and homemade 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.

v – Vegetarian gf – Gluten Free gf* option available

Beers

Hawkeshead Pale Ale	4%	500ml	£6.00
Hawkeshead Bitter Ale	3.7%	500ml	£6.00
Allendale Ruby Ale	5.5%	500ml	£6.00
Italian Peroni Nastro Azzurro	5%	330ml	£4.95
Birra Moretti Premium Lager	4.6%	330ml	£4.95
Peroni Alcohol-Free	0.0%	330ml	£4.75
Aspall Cider	5.5%	330ml	£5.50

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
Pimms 25%	50ml	£6.50

Seasonal Drinks

Amaretto Iced latte	£8.95
Baileys Iced latte	£8.95
Aperol Spritz	£12.95

Tea		Sourdough Pizza	
English Breakfast	£2.75	<i>Sourdough bases stretched to order, topped with rich tomato sauce that we make in-house</i>	
English Breakfast Decaf	£2.75		
Herbal Tea	£2.95		
Rooibos, Berry Cocktail, Chamomile, Green, Green Mint, Lemongrass & Ginger, Assam, Lapsang Souchong, Earl Grey		Classic Margherita (v) (Mozzarella, Fresh Basil)	£12.00
Coffee Mokaflor – 100% Arabica Organics		Marinara Kalamata (v) (Garlic Kalamata Olives, Oregano)	£14.00
Americano	£3.75	Funghi (v) (Mozzarella, Garlic, Mushroom, Rocket, Truffle Oil, Parmesan.	£15.00
Cappuccino	£3.95		
Flat White	£3.95	Rosmarino (v) (Spinach, Caramelised Onion, Goats’ Cheese, Rosemary)	£14.00
Latte	£3.95		
Espresso	£2.75		
Double Espresso	£3.50	Piccante (v) (Fire Roasted Peppers, Chilli Flakes, Goat’s Cheese	£14.00
Mocha (Dark or White)	£4.25		
Iced Latte	£3.95	Napoli (Mozzarella, Olives, Anchovies.	£14.50
Chai Latte	£3.75		
Extra shot of coffee	95p	Tonno e Cipolla (Mozzarella, Tuna, and Sliced Onion)	£14.50
Decaffeinated coffee available			
Soya & Oat Milk available for an additional 45p		Quattro Formaggi (v) (Mozzarella, Blue Cheese, Parmesan, Cream Cheese)	£16.00
Hot Chocolate			
Hot Chocolate	£3.95	Florentine (v) (Mozzarella, Garlic, Spinach, Egg	£15.00
Hot Chocolate with cream and marshmallows	£4.25		
Syrups		Oceana Smoked salmon, prawns, anchovies, mozzarella, olives, capers, and tomatoes.	£18.00
Gingerbread	70p		
Vanilla	70p		
Green Mint	70p		
Caramel	70p		

Side Dishes

Homemade Focaccia, Dipping Olive Oil, Balsamic Warm Italian bread studded with cherry tomatoes, olives, and topped with rosemary & sea salt) (v)	£5.95
Larch Garden Salad Dressed organic mixed lettuce, rocket, cherry tomatoes, cucumber & spring onion(v)	£5.50
Whipped Goat’s Cheese, Roasted Vegetables, Pesto (Creamy whipped cheese & Greek yoghurt topped with roasted peppers, onions, courgettes & basil pesto) (v gf)	£8.00
Loaded Hummus Flatbread (Lemon & coriander hummus topped with crumbled feta, olives, pink pickled onions & toasted almonds) (v gf*) A side to share or light bite	£13.95
Roasted Heritage Pink Fir Potatoes (v gf) Roasted Larch potatoes topped with either: - Parmesan, Truffle Oil & Chives - Crumbled Feta, Garlic Yoghurt & Fresh Oregano	£6.95

Afternoon Tea £30 per person

Soup Shot | Seasonal Tart | Trio of Mini Bruschetta
Fruit Scone with Jam and Cream | Duo of Handmade Cakes

Served with Tea or Coffee (Including one refill)
(Speciality Teas and Coffees are also available for an additional charge)
Why not treat yourself further and add Mini bottle of Prosecco (20cl) £9.95

Bookings taken from 2pm until 3:30pm

We require a minimum of 48 hours' notice and £10 per person non-refundable deposit

Please note items on the menu are subject to change

Three Hills Cumbrian Gelato

1 scoop	£2.95
2 scoops	£5.70
3 scoops	£7.25

Choice of flavours
Chocolate, Honeycomb Crunch, Madagascan Vanilla, Sour Cherry,
White Chocolate & Raspberry, Salted Caramel

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
	- Cloudy Lemonade
Karma Cola sugar free	
	all £3.50
Folkington’s Pressed Juice:	
Apple / Orange / Mango	all £3.50
Still or Sparkling Water	£2.75
Large Sparkling Water	£4.50
Kombucha 250ml	£4.50
Available in Peach & Turmeric or Strawberry & Raspberry	
Milkshakes	£5.95
Please ask for available flavours	
Smoothies	£5.75
Blueberry Thrill (raspberry, blueberry banana & flaxseed)	
Pash N Shoot (passion fruit, mango & pineapple)	