

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

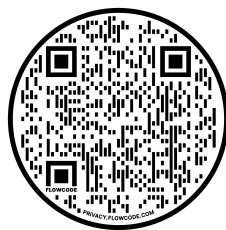
www.larchcottage.co.uk

WiFi access – Larch Cottage Guest
Password – Larch123

A Larch Cottage voucher is the perfect gift!

Our gift vouchers can be used in Lower Red Barn, the Nursery and La Casa Verde, and are valid for 2 years. You can purchase them in Red Barn or order one via our website

If you have enjoyed your visit to us, please vote for us by visiting rhs.org.uk/pgoty Or scan below,



Please note that a 10% discretionary service charge will be added to your 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

Sweet Scone with jam (v)	£3.95
Sweet Scone with jam and cream (v)	£4.50
Cheese Scones (v)	£3.95
Cheese Scone toasted / untoasted with cream cheese & chutney (v)	£5.25
Cakes (see special's board) (v/gf*)	from £4.95
Soup of the Day with Homemade Sourdough (See specials board for today's flavours) (v/gf*)	£7.95

Breakfast served 9am to 11.30am

Cannerheugh Farm Eggs on Toasted Sourdough Two eggs, poached or scrambled (v/gf*) Add smoked salmon	£7.95 £4.00
Vintage Cheddar & Garden Chive Omelette, Toasted Sourdough (gf*)	£10.95
Truffled Field Mushrooms on Toasted Sourdough with Parmesan & a fried egg (v/gf*)	£12.50
Red Onion Chutney & Vintage Cheddar Rarebit Topped with a Fried Egg & Garden Chives (v)	£13.50

Rose & Sparkling Wines

Cantina del Garda, Bardolino Chiaretto 12%	175m 1250ml Bottle
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.	£6.00 £8.50 £24.00

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 Wines

Colli Vincentini Merlot 12%	175ml 250ml Bottle
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.	£6.00 £8.50 £24.00
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

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% £7.50 £10.50 £30.00

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.

Lunch served 12.00pm until 3.00pm

Appetisers

Mixed Italian Olives (v/gf) £4.50

Focaccia £5.95

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

Light Bites

Soup of the Day with Homemade Sourdough £7.95
(See specials board for today's flavours) (v /*)

Shakshuka of the Day £14.50
(A lightly spiced, fragrant sauce topped with a baked egg and refreshing garlic yogurt, served with toasted sourdough) (v /*)

Red Onion Chutney & Vintage Cheddar Rarebit £13.50
Topped with a Fried Egg & Garden Chives and Served with Larch Salad (v)

Cream Cheese & Smoked Salmon Bruschetta £14.95
With Red Onion, Garden Chives & Dill (*)

Classic Prawn Marie Rose Bruschetta with Fresh Lemon £14.95

Chilli Pickled Beetroot Brushetta £13.50
With Toasted Cashew Nuts, Cranberries and Torched Goats Cheese (v/*)

Truffled Field Mushrooms on Toasted Sourdough £13.50
With Parmesan & Wild Rocket (v/*)

All Bruschetta are served with a dressed Larch salad

** Available on Gluten Free Bread*

Mains

Smoked Haddock, Prawn, Salmon & Cod Fishcakes With Spring Onion & Parsley. Served with New Potatoes, Pickles, Tarragon Mayonnaise and Larch Leaves (gf*)	£19.50
Roasted Garden Squash With French-Style Puy Lentils, Purple Beetroot, Wild Rocket, Goats Cheese and a Honey-Mustard Dressing (v/gf*)	£18.50
Sweet Potato & Sage Gnocchi Bake With Parmesan & Mozzarella. Served with Toasted Sourdough & Dressed Larch Leaves (v)	£17.50
Pan Fried Fillet of Sea Bass On Parsley, Anchovy & Caper Mashed Potato with Seasonal Greens, Chilli, Lemon & Garlic Butter and a Dill Cream Sauce (gf*)	£20.00
Truffled Wild Mushroom Risotto with Freshly Grated parmesan & Garden Chives (v/gf)	£16.00
Spaghetti Alle Vongole (spaghetti pasta with clams, garlic, parsley, chilli, white wine & olive oil)	£17.00
Caramelised Onion, Brie, New Potato & Thyme Tart Served with a Larch Salad Garnish	£14.50

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* Gluten Free 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

Winter Warmers

Mulled Prosecco (Prosecco, mulled syrup and star anise)	£8.95
Mulled Larch Apple Juice (served warmed)	£5.95
Liqueur Coffee (Choice of Jack Daniels, Baileys or Disaronno)	£8.95
Liqueur Hot Chocolate with Cream and Chocolate Sprinkles (Choice of Kendal Mint Liqueur or Baileys)	£8.95
Hot Toddy (Honey, lemon juice, whiskey and a cinnamon stick)	£ 7.95

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)	£12.00
		(Mozzarella, Fresh Basil)	
		Marinara Kalamata (v)	£14.00
		(Garlic Kalamata Olives, Oregano)	
		Funghi (v)	£15.00
		(Mozzarella, Garlic, Mushroom, Rocket, Truffle Oil, Parmesan)	
		Rosmarino (v)	£14.00
		(Spinach, Caramelised Onion, Goats’ Cheese)	
		Piccante (v)	£14.00
		(Fire Roasted Peppers, Chilli Flakes, Goat’s Cheese)	
		Napoli	£14.50
		(Mozzarella, Olives, Anchovies)	
		Tonno e Cipolla	£14.50
		(Mozzarella, Tuna, and Sliced Onion)	
		Quattro Formaggi (v)	£16.00
		(Mozzarella, Blue Cheese, Parmesan, Cream Cheese)	
		Florentine (v)	£15.00
		(Mozzarella, Garlic, Spinach, Egg)	
		Oceana	£18.00
		(Smoked salmon, prawns, anchovies, mozzarella, olives, capers, and tomatoes)	
Coffee		Mokaflor – 100% Arabica Organics	
Americano	£3.75		
Cappuccino	£3.95		
Flat White	£3.95		
Latte	£3.95		
Espresso	£2.75		
Double Espresso	£3.50		
Mocha (Dark or White)	£4.25		
Iced Latte	£3.95		
Chai Latte	£3.75		
Extra shot of coffee	95p		
Decaffeinated coffee available			
Soya & Oat Milk available for an additional 45p			
Hot Chocolate			
Hot Chocolate	£3.95		
Hot Chocolate with cream and marshmallows	£4.25		
Syrups			
Gingerbread			
Vanilla			
Green Mint			
Caramel			
Pumpkin Spiced			
Hazelnut			
All syrups are 70p			

Side Dishes

Three Hills Cumbrian Gelato

Homemade Focaccia, Dipping Olive Oil, Balsamic £5.95
Warm Italian bread studded with cherry tomatoes, olives, and topped with rosemary & sea salt) (v)

Larch Garden Salad £5.50
Dressed organic mixed lettuce, rocket, cherry tomatoes, cucumber & spring onion (v/gf)

Seasonal Garden Greens
Finished with a chilli, lemon & garlic butter & toasted almonds (v/gf) £6.50

Truffled Roasted New Potatoes
with Freshly Grated Parmesan & Nutmeg (v/gf) £6.50

Winter Afternoon Tea £30 per person

Soup Shooter | Trio of Bruschetta | Panko Crusted Brie Wedge with Chutney
Fruit Scone with Jam & Cream

Mini Mince Pie & Brandy Butter | Chocolate Delice

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

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

Choice of Flavours
Chocolate, Honeycomb Crunch, Madagascan Vanilla, 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/ Ginger/ Winter Berries

Larch Apple Juice £3.95