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

www.larchcottage.co.uk

WiFi access – Larch Cottage Guest
Password – Larch123

Domiziani Italian Table Tops for Sale

Hand crafted in Italy by Domiziani, the designs are hand painted in ceramic glazes onto volcanic stone, so each one is unique.
So if you love our new tables as much as we do then we have a few tops available for sale.

Please ask for Jo, or send an email to plants@larchcottage.co.uk for further details

We are proud to be Regional Winner RHS Partner Garden of the year in 2025 and 2021

RHS PARTNER GARDEN OF THE YEAR RHS 2025 WINNER

RHS PARTNER GARDEN OF THE YEAR RHS 2021 WINNER

Please note that a 10% discretionary service charge will be added to your bill for parties of 7 or more

La CASA VERDE

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 our own organic vegetable garden on site which serves the restaurant with fresh produce for much of the year. Our chefs collaborate closely with our gardeners, adapting the menu to make the most of the seasonal produce.

Allergen advice: Due to the way that our food is prepared it is not possible to guarantee the absence of allergens in our products

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 specials 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 11.00am

(Last Orders 10:50am)

Cannerheugh Farm Eggs on Toasted Sourdough Two eggs, poached or scrambled (V/GF*)	£7.95
Add Smoked Salmon	£4.00
Vintage Cheddar & Garden Chive Omelette Served with Toasted Sourdough (GF*) £10.95	£10.95
Truffled Field Mushrooms on Toasted Sourdough with Parmesan & a Fried Egg (V/GF*)	£13.50
Tomato & Pepper Shakshuka with Toasted Sourdough (Lightly spiced tomato sauce with peppers and chickpeas, topped with a baked egg and garlic yoghurt) (V/ GF)	£13.95

Rose & Sparkling Wines

	175m	l250ml	Bottle
Cantina del Garda, Bardolino Chiaretto 12% 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% 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.	20cl	£ 9.95
NV Prosecco, Stelle d'Italia 11% Vivacious Prosecco, aromatic and appealing, all lemony delicacy and fresh, green pears.	75cl	£ 30.00
Cantina di Garda Prosecco Rose 11.5% 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	75cl	£ 30.00

Red Wines

	175ml	250ml	Bottle
Colli Vincentini Merlot 12% 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% 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.	£8.25	£11.00	£30.00
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

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 11.30am until 3.00pm

While You Wait

Mixed Olives (v/gf) £5.95

Homemade Focaccia £5.95
Studded with Rosemary, Olives & Cherry Tomatoes
Served with Dipping Olive Oil & Balsamic (V)

Light Bites / Starters

Soup of the Day with Homemade Sourdough & Dale Farm Butter £7.95
(See specials board for today's flavours) (V/GF*)

Tomato & Pepper Shakshuka with Toasted Sourdough £15.50
(Lightly spiced tomato sauce with peppers and chickpeas,
topped with a baked egg and garlic yoghurt)
Served with Larch Salad Garnish(V/ GF)

Truffled Chestnut Mushrooms & Spinach on Toasted Sourdough £13.50
with Grated Parmesan & Larch Salad Garnish (V/GF*)

Classic Prawn Marie Rose £14.95
with Garden Chives, Fresh lemon & a Sprinkling of Paprika
on Toasted Sourdough, served with Larch Salad Garnish (GF*)

Oak Smoked Salmon, Cream Cheese , Red Onion & Garden Chives £14.95
on Toasted Sourdough, served with Larch Salad Garnish (GF*)

Stone Baked Halloumi £14.95
Caramelised Onion, Rocket & Cajun Mayonnaise
On toasted Sourdough, served with Larch Salad Garnish (V/GF*)

** Available on Gluten Free Bread*

Mains

Seasonal Mains

Homemade Fishcakes (Mixed Fish, Spring Onion, Potato & Parsley)
With garden potatoes, Larch Garden Salad & Garlic Mayonnaise £20.00

Pan Fried Fillet of Seabass
on a bed of roasted Mediterranean veg, Larch Cottage roasted potatoes and salsa verde £24.00

Sweet Potato & Chickpea Curry
served with coconut rice & homemade flat bread £19.00

Pan Fried Homemade Gnocchi
served with roasted butternut squash, sage & pine nuts £19.00

Mozzarella& Basil Arancini
served with a tomato sauce & Larch garden salad £19.00

Tart of the Day
served with cous cous & Larch salad £14.50

Pasta of the Day (please see the specials board)

Risotto of the Day (please see the specials board)

Please see our board for today's specials

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. All food is made in a kitchen that handles nuts & Gluten. 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

Tea

English Breakfast	£2.75
English Breakfast Decaf	£2.75
Herbal Tea	£2.95

Rooibos / Berry Cocktail / Green Tea / Peppermint / Jasmine Green Tea
White Tea& Mango / Lemongrass & Ginger / Assam /
Lapsang Souchong / Earl Grey

Coffee

Mokaflor 100% certified organic Arabica coffee with an exceptional balance of delicate Central American notes, rich Santos body, and smooth chocolatey flavours with hints of cardamom & vanilla, crafted by a historic Florentine family roastery.

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

Dark Chocolate £4.50
Cameroon Dark 80% Hot Chocolate Melt - a punchy and indulgent hot chocolate experience made from flakes of real single origin dark chocolate

Milk Chocolate £4.25
Thick, velvety smooth Italian hot chocolate

Add cream and marshmallows 50p

Syrups

Gingerbread / Vanilla / Green Mint, Caramel /
Pumpkin Spiced /Hazelnut All syrups 70p

Sourdough Pizza

Sourdough bases stretched to order, topped with rich tomato sauce that we make in-house

Classic Margherita (v) (Mozzarella, Fresh Basil)	£14.00
Marinara Kalamata (v) (Garlic Kalamata Olives, Oregano)	£14.00
Funghi (v) (Mozzarella, Garlic, Mushroom, Rocket, Truffle Oil, Parmesan)	£17.00
Rosmarino (v) (Spinach, Caramelised Onion, Goats' Cheese)	£16.50
Piccante (v) (Fire Roasted Peppers, Chilli Flakes, Goat's Cheese)	£16.50
Napoli (Mozzarella, Olives, Anchovies)	£16.50
Tonno e Cipolla (Mozzarella, Tuna, and Sliced Onion)	£16.50
Quattro Formaggi (v) (Mozzarella, Blue Cheese, Parmesan, Cream Cheese)	£18.00
Florentine (v) (Mozzarella, Garlic, Spinach, Egg)	£16.50
Oceana (Smoked salmon, prawns, anchovies, mozzarella, olives, capers, and tomatoes)	£20.00

Side Dishes

Homemade Focaccia £5.95
Studded with Rosemary, Olives & Cherry Tomatoes
Served with Dipping Olive Oil & Balsamic (V)

Potato Wedges with Italian Seasoning & Parmesan (V) £6.50

Larch Garden Salad £5.50
Mixed Leaves, Rocket, Cucumber, Cherry Tomatoes & Spring Onion
Dressed in Homemade Vinaigrette (V/GF)

Afternoon Tea £30 per person

Soup of the Day Shooter

Trio of Mini Bruschetta

Seasonal Tart

Fruit Scone of the Day with Jam & 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, White Chocolate and Raspberry, 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

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 Strawberry & Pineapple / Ginger & Yuzu

Smoothies £5.75
(Please ask for available flavours)

Milkshakes £5.95
(Please ask for available flavours)