

Our Commitment to Quality and Seasonality

We take pride in using the finest ingredients and creating dishes inspired by the seasons. Please note that menu items and ingredients may occasionally change due to availability and our commitment to sourcing the best quality produce. Rest assured, every dish is crafted with the same care and dedication to excellence. At The Larkshall, every dish is cooked from scratch, crafted in-house by our chefs, exclusively for you.

Pricing Notice

Some of our dishes – particularly those featuring premium cuts of meat – are subject to seasonal availability and market pricing. To ensure you receive the best quality at the fairest rate, we'll confirm the final price of these items at the time of booking. This allows us to continue sourcing top-quality ingredients from trusted suppliers, without compromising the standard you've come to expect from us.

Tailored Options

We also offer a range of platter and hot buffet options, all of which can be tailored to suit your preferences, dietary needs, and the season. Whether you're after expertly dry-aged meats prepared in-house or vibrant, creative vegan dishes, our chefs bring a wide range of culinary skills to the table. Just give Rodney a call (020 8161 0121) and he'll be happy to help you craft the perfect menu for your event.

↔ **SHARING BOARDS** ↔

CARNIVORES BOARD - £40 per board, board serves 4 people

Tender spicy buttermilk fried chicken thighs bites with Rodney's Peri Peri sauce
Slow cooked crispy pork belly bites
Homemade sausage rolls
Spicy potatoes with bacon crisp

VEGETARIAN BOARD - £35 per board, board serves 4 people

Corn ribs
Lentils and mushroom parcels
Potato and Cheddar croquette
Padron pepper

SEAFOOD BOARD - £40 per board, board serves 4 people

Beer battered haddock goujons, tartare sauce
Spicy scampi with lemon mayo
Curried fish croquettes with lemon mayo
Spicy potatoes



WOOD FIRE KITCHEN BUFFET

All cooked over camelthorn wood

Asado whole lamb, serves 30 people (£30 per person - 27.06.25 price)

Sea-reared trout (£24 per person, minimum 4 people - 27.06.25 price)

Whole rump of beef, serves 20-25 people (£25 per person - 27.06.25 price)

Whole beef sirloin on the bone, serves 16-20 people (£37 per person - 27.06.25 price)

Wood roasted spatchcock chicken, serves 2-3 people (£20 per person - 27.06.25 price)

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ALL OF THE ABOVE SERVED WITH

Wood roasted potatoes (Vg)

Wood roasted vegetable salad, smoked garlic & dressing (Vg)

Mixed house salad & dressing (Vg)

Chimichurri (Vg)

Roasted garlic butter (V)

ADD SOME EXTRAS

Smoked beef & pork sausage, serves 10-15 people (£55 - 27.06.25 price)

Mac & cheese (V) (£4 per person)

Brisket burnt ends mac & cheese (£7 per person)

Couscous (Vg) (£5.5 per person)

Bespoke salads (from £4 per person)

AN OPTIONAL 12.5% SERVICE CHARGE WILL BE APPLIED TO THE BILL

Before you order your food & drinks, please inform a member of staff if you have a food allergy or intolerance. Prices are subject to a discretionary service charge of 12.5%. An adult's daily recommended allowance is 2000 kcal. Fish may contain small bones, game may contain shot. All weights & measures are accurate before being cooked. (V) vegetarian, (Vg) vegan.