

THE

Lane Head *Larder.*

Proper food for your stay.

FROM THE KITCHEN

Made in the barn kitchen at Lane Head, using local butcher's meat, local eggs, Staffordshire and Hartington cheeses, garden herbs when the weather behaves, and a few Brownie Heaven tricks.

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HOW IT WORKS

- 01 ORDER AHEAD**
Place your order at least 7 days before arrival.
- 02 FIND IT IN THE FRIDGE**
Your food is in the cottage, labelled and ready.
- 03 HEAT AND EAT**
Simple instructions on every dish. No fuss.

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01 The Larder Board

GRAZING BOARDS

For opening a bottle, putting your feet up and avoiding an immediate trip to the shops.

The First Night Larder . . . £34 for two · £64 for four

Barn-baked focaccia, local cheeses, local ham, homemade sausage rolls, whipped feta, olives, house pickles, seasonal chutney and Brownie Heaven bites

The Continental Larder . . . £42 for two · £80 for four

Hand-sliced Ibérico chorizo, prosciutto, fennel salami and bresaola, with Manchego, soft goat's cheese and a whole burrata to share, plus marinated artichokes, roasted peppers, caperberries, seasonal fruit and toasted almonds

Homemade Sausage Roll Box £16

Four proper sausage rolls, made with Mollatt's sausage meat and all-butter pastry — two traditional, two with nduja

The Lane Head Scotch Egg Quartet £22

Four handmade Scotch eggs using Featherington Estate eggs and Mollatt's sausage meat, each finished with a crisp homemade breadcrumb coating. Two traditional pork, two nduja

03 Do Sunday Properly

SUNDAY LUNCH

The full thing, without peeling a sack of potatoes in your holiday kitchen.

Local Topside Sunday Kit . . £44 for two · £82 for four

Seasoned oven-ready topside joint, goose-fat roast potatoes, giant Yorkshire puddings, seasonal greens, cider-roasted autumn roots and proper gravy

Local Sirloin Sunday Kit . . . £60 for two · £112 for four

Seasoned oven-ready sirloin joint with natural marbling, goose-fat roast potatoes, giant Yorkshire puddings, seasonal greens, cider-roasted autumn roots and proper gravy

Slow-Roast Pork Sunday Kit . . £40 for two · £74 for four

Pork shoulder with crisp crackling, homemade sausage and sage & onion stuffing, roast apple and cider vinegar sauce, goose-fat roasties, seasonal greens, cider-roasted roots and cider gravy

ALLERGENS

All food prepared in a kitchen that handles gluten, milk, egg, soya, peanuts, nuts, sesame, mustard, celery, fish, crustaceans, molluscs and sulphites. Allergens listed on labels. Please check our website for the latest allergen information, and mention any allergens you or your guests may have when ordering.

02 Suppers for Later

SUPPERS

Proper food for when you want to eat well, but not cook from scratch.

Beef Shin and Pork Ragù Lasagne . . £18 for two · £34 for four

Mollatt's minced beef shin and pork, slow-cooked with onion, carrot, celery, tomatoes, red wine and a little milk, layered with roasted-garlic béchamel and a Staffordshire cheese crust

Local Lamb Shepherd's Pie . . £19 for two · £36 for four

Mollatt's lamb shoulder, slow-cooked and pulled, with carrots, peas, celery, garlic, onion and rosemary, beneath a garlic and marjoram mash

Smoked Haddock, Salmon and Prawn Pie . . £21 for two · £40 for four

Smoked haddock, salmon and prawns with leeks, lemon, capers and parsley, beneath browned-butter and Staffordshire cheese mash

Spanish Passion Chicken Traybake . . £20 for two · £38 for four

Chicken, roasted peppers, bravas-style potatoes and chorizo, with garlic, sherry and wilted spinach. Served with smoked paprika alioli

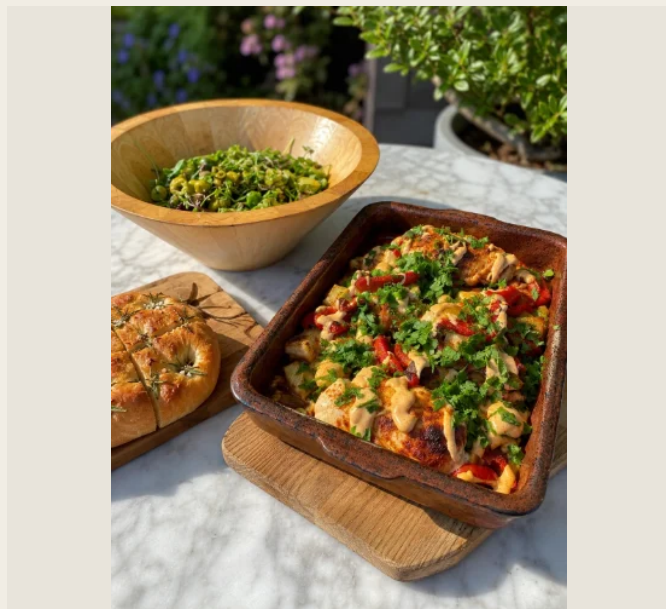
Woodland Mushroom and Hartington Blue Lasagne . . £17 for two · £32 for four

Field mushrooms, chestnut mushrooms and porcini with garlic, thyme, lemon and a Hartington Blue béchamel

Root Vegetable, Lentil and Mushroom Cottage Pie . . £16 for two · £30 for four

Red wine-braised lentils, chestnut mushrooms, roasted autumn roots and porcini powder, beneath crisp rosemary and olive-oil mash

SIGNATURE DISH



Spanish Passion Chicken Traybake — see it on the Suppers page.

04 Add Something Proper

SIDES

Proper sides to round out a supper or a Sunday kit.

Proper Cauliflower Cheese . . £10 for two · £18 for four

Cauliflower baked in a rich sauce made with Staffordshire cheese, parmesan and pecorino, finished with mustard and a crisp cheese crumb

Goose-Fat Rosemary Roast Potatoes . . £8 for two · £14 for four

Rosemary, garlic and sea salt

Roast-Garlic Dauphinoise . . £10 for two · £18 for four

Potatoes baked slowly with cream, roasted garlic and thyme

Cider-Roasted Autumn Roots . . £7 for two · £12 for four

Carrots, parsnips and red onions with cider, thyme and wholegrain mustard

Buttered Seasonal Greens . . . £7 for two · £12 for four

Confit garlic, lemon and cracked black pepper

Seasonal Greens, Lemon & Rapeseed Oil . . £7 for two · £12 for four

Confit garlic, lemon and Local Golden Virgin Rapeseed Oil

Fennel, Red Onion and Toasted Hazelnut Slaw . . £5 for two · £9 for four

Shaved fennel and red onion with toasted hazelnuts, dressed with orange juice and extra virgin olive oil

Rocket and Parmesan Salad . . £4.50 for two · £7.50 for four

Wild rocket and shaved parmesan, dressed with red wine vinegar and olive oil

07 Breakfast at the Barns

BREAKFAST

Local produce for the first meal of the day.

The Lane Head Moorlands Breakfast £34

Six each of Mollatt's sausages, dry-cured bacon and Featherington Estate eggs, six Povey's oatcakes, field mushrooms, vine tomatoes, homemade baked beans and a Barn-Baked Potato Milk Loaf

Omelette Arnold Bennett . . . £20 for two · £28 for four

Smoked un-dyed haddock, Featherington Estate eggs and Staffordshire cheese in a béchamel, finished with garden chives

Brownies for Breakfast — Peanut Butter, Honey and Brownie Granola . . £10

Crunchy toasted oats, peanut butter and local honey, finished with Brownie Heaven brownie chunks and sea salt

05 Bakery

BREAD & BAKED GOODS

Barn-baked, still warm if you're lucky.

Barn-Baked Focaccia — Rosemary & Sea Salt . . £8.50

Approx. 500g, serving four to six

Barn-Baked Focaccia — Staffordshire Cheese & House-Pickled Onion . . £8.50

Approx. 500g, serving four to six

Barn-Baked Potato Milk Loaf £4.50

A soft toasting loaf made with Wheat Brothers milk and Peak District butter, baked until golden

06 Afternoon Tea

SWEET OR SAVOURY

Two ways to take afternoon tea — pick your side.

The Lane Head Afternoon Tea . . £36 for two · £68 for four

Six seasonal finger sandwiches, four fruit scones with raspberry conserve and clotted cream, and four Brownie Heaven bites

The Lane Head Savoury Afternoon Tea . . £36 for two · £68 for four

Seasonal finger sandwiches, malt vinegar scones with fennel jam and Hartington Blue clotted cream, miniature sausage rolls, savouries, house pickles and Brownie Heaven bites

08 Have Pudding

PUDDINGS

Because you're on holiday and pudding should not be a debate.

Warm Brownie Pudding . . . £14 for two · £25 for four

A soft-centred Brownie Heaven chocolate pudding with malted chocolate sauce and proper vanilla custard

Apple, Blackberry and Brown-Butter Crumble . . £13 for two · £24 for four

Bramley apples and blackberries beneath a brown-butter oat and hazelnut crumble, with vanilla custard

Pear and Ginger Bakewell Pudding . . £15 for two · £28 for four

Pears, stem ginger and almond frangipane baked over a layer of sharp autumn preserve, with proper custard

Hazelnut & Dark Chocolate Tart £38

A whole tart, all-blondie or all-brownie crust, with hazelnut and dark chocolate cream, chocolate ganache and Ferrero Rocher. Serves up to 8