

LARDON

SEASONAL PARTIES AT LARDON

SHARING MENUS FOR PARTIES OF SIX TO SIXTY

FROM OCTOBER 2026 · ELKSTONE STUDIOS, COTSWOLDS



A LONG TABLE, AND FOOD THAT KEEPS ARRIVING.

LARDON

AUTUMN & WINTER 2026

A party at Lardon is built for sharing. No choosing a starter, no one ordering the same thing as everyone else. The kitchen sends dishes out to the middle of the table, and they keep coming.

Three menus, each cooked around the wood fire and drawn from Tuscany, the Basque Country and Provence.

GROUP SIZE

From 6 to 60 guests. Private dining for 10 to 30.

DATES

Available from October onwards, till late December.

ONE MENU PER TABLE

Everything is brought out to share, so the whole table eats from the same menu.

DIETARY NEEDS

Tell us about allergies and dietary requirements when you book.

MENU ONE

LA TAULA

£45

per head

Bocados, a pizzetta, centre pieces, sides, dolci.

MENU TWO

LA FÊTE

£55

per head

Bocados, a pizzetta, centre pieces, sides, two dolci.

MENU THREE

LA FESTA

£65

per head

Bocados, a pizzetta, centre pieces, three sides, three dolci.

MENU ONE

LA TAULA

£45

PER HEAD

TO START

Focaccia

Arancini, Rouille, Parmesan

Ricotta, Chestnut, Honey, Black Pepper

PIZZETTA

Pumpkin, Gorgonzola, Walnut, Sage

CENTRE PIECES

Chicken Forestier, Mushroom, Lardon, Onion

Parmesan Gnocchi, Delica Squash, Goat's Curd, Sage

SIDES

Lardon Fries

Hispi, Gruyère, Lemon

DOLCI

Basque Cheesecake, Blackberry



MENU TWO

LA FÊTE

£55

PER HEAD

TO START

Focaccia
Smoked Cod's Roe, Leek
Jamón Ibérico
Pintxo de Txaka, Prawn, Crab

PIZZETTA

Pumpkin, Gorgonzola, Walnut, Sage

CENTRE PIECES

Wood Fired Duck, Guindilla Peppers, Morcilla, Hispi,
Aubergine, Txakoli Jus

Parmesan Gnocchi, Delica Squash, Goat's Curd, Sage

SIDES

Lardon Fries
Mushroom, Jerusalem Artichoke, Hazelnut

DOLCI

Lardon Tiramisu, Chicory, Mascarpone
Basque Cheesecake, Blackberry



MENU THREE

LA FESTA

£65

PER HEAD

TO START

Focaccia
Smoked Cod's Roe, Leek
Jamón Ibérico
Pintxo of Beef Fillet, Yolk, Bone Marrow, Cornichon

PIZZETTA

Lobster, Bisque, Shallot, Gruyère, Capers, Lemon

CENTRE PIECES

35 Day Salt Aged Roast Beef, Savoyard Potato,
Roasted Root Vegetables, Snails, Garlic & Parsley,
Red Wine Jus

Parmesan Gnocchi, Delica Squash, Goat's Curd, Sage

SIDES

Lardon Fries
Mushroom, Jerusalem Artichoke, Hazelnut
Hispi, Gruyère, Lemon

DOLCI

Roasted Figs, Pistachio, Mascarpone Ice Cream
Chocolate Mousse, Prune, Armagnac
Basque Cheesecake, Blackberry



THREE REGIONS. THREE EXPRESSIONS OF PLACE.

This list draws from the sun-baked garrigue of southern France, the ancient soils of Tuscany and central Italy, and the wild Atlantic edge of the Basque Country. All farmed organically, without compromise, with a real sense of place.

		125ML	175ML	500ML	BOTTLE
FIZZ	Cava Brut Rosado NV, Pago de Tharsys · Levant, Spain	7	–	–	32
	Cava Portium Brut NV, Raventós Rosell · Penedès, Spain	9	–	–	39
WHITE	Viura, Caminante, Viña Albergada · North-East Spain	6	8	19	26
	Falerio DOP Oris Bianco, Ciù Ciù · Marche, Italy	7	9	21	29
	Picpoul de Pinet 2025, Domaine Castelnau · Languedoc, France	8	10	25	35
	Txakoli de Getaria 2024, Bodegas Ameztoi · Basque Country, Spain	9	11	27	39
	Toscana Bianco Il Terraio 2024, Paterna · Toscana, Italy	10	14	34	52
	Bandol Blanc 2022, Domaine de la Tour du Bon · Provence, France	–	–	–	69
ROSÉ	Réserve de Gassac Rosé, Pays de l'Hérault · Languedoc, France	7	9	21	29
	Le Loup Bleu 2024, Vol de Nuit · Provence, France	10	12	29	45
RED	Saint-Cirice Rouge IGP Gard, Château de Saint-Cyrgues · Rhône, France	7	9	24	29
	Chulato Rioja 2024, Abeica · Rioja, Spain	8	10	24	36
	Ju de Vie Rouge Côtes du Rhône 2023, Julien Mus · Rhône, France	10	12	29	43
	Vino Nobile di Montepulciano Riserva 2017, Vittorio Innocenti · Toscana, Italy	11	14	37	59
	Mas de Daumas Gassac Rouge 2021, VdP de l'Hérault · Languedoc, France	–	–	–	95
RED CHILLED	Mediterraneo Rosso, Antonio Camillo · Toscana, Italy	9	11	27	39



BEFORE, AND AFTER.

		GLASS
APÉRITIFS	Pastis, Provençal anise, Henri Bardouin · 75ml	8
	RinQuinQuin, peaches · 50ml	9.5
	Fino Sherry, César Florido, Jerez, Spain · 75ml	6
DIGESTIFS · 25ML	Green Chartreuse · France	6.5
	Poire Eau de Vie, Capreolus · Cirencester	13
	Cherry Eau de Vie, Capreolus · Cirencester	23
	Blackford's Limoncello · Cirencester	6
STICKIES · 75ML	Chez Jau Rivesaltes Ambre, Château de Jau · Roussillon, France	8.5
	Domaine de Valcros Banyuls Rimage 2024, Domaine Cazes · Roussillon, France	8



BOOK YOUR PARTY TABLE.

Choose your menu, tell us your date and numbers, and we'll take it from there.

EMAIL hello@lardon-restaurant.com

PHONE 01242 508 919

FIND US Lardon, Elkstone Studios, Elkstone GL53 9PQ

Prices include VAT. An optional service charge of 12.5% will be added to your bill.

Allergens: please tell us when you book, and ask your server on the day.

Menus may change with the season and availability.