

Valeries

DAY



7 - 12

Croissant (v)	£2.5
Pain au choc (v)	£3.5
Cheese and Marmite scroll (v)	£3.5
Toasted sourdough and Keen's farmhouse butter (v)	£3.5
Persimmon and bay jam (vg) (gf)	£0.5
Bircher muesli, almond butter, dates (vg) (gf)	£6.5
Greek yogurt, granola, wood fired stone fruit (v) (gf)	£6.5
Pomelo, toasted walnuts, olive oil, honey (v)(gf)(df)	£6
Oak smoked kippers, curried butter, poached egg, sourdough	£14

7 - 3

Old spot Bacon chop (220g), fried egg, tomato chutney creamed kale (gf)	£16
Smoked salmon, rye bread, shallots, crème fraiche, poached egg	£12.5
Smashed haricot beans & spinach on toast (vg) (gf)	£10
<i>Add a poached egg</i>	£1.5
Baked St Ewes egg, red pepper, onion and mojo verde (v) (gf)	£10

12- 4

Sourdough and Keen's farmhouse butter (v)	£3.5
Nocellara del Belice olives (vg) (gf)	£3
Smoked aubergine, breakfast radish, fennel seed crackers (vg)	£6
Wood fired friggatelli peppers(v) (gf)	£6
Oglesfield and honey roast ham croquettes	£6
Chicken liver mousse, preserved quince, hazelnut, toasted sourdough	£6
Asparagus, Westcombe's ricotta, toasted buckwheat, wild garlic (v)	£11
Courgette & basil pappardelle (v)	£8/£12
Green bean, almond and apricot salad (vg) (gf)	£14
Hereford beef burger, soft onion, cheese, burger sauce & chips	£14
Cornish mackerel, spring vegetable salsa, smoked cod's roe	£10
Barbecued chicken and kale Caesar salad (gf)	£12

SIDES

Grilled greens (vg) (gf)	£4.5
Winter tomatoes (vg) (gf)	£4.5
Baby gem, shallot, radish (vg) (gf)	£4.5
Chips (vg) (gf)	£4.5

(v)= vegetarian | (vg)= vegan | (gf) = gluten free | Gluten-free bread available on request.

There is a 12.5% service charge applied to all food and drinks. | Allergen information is available for all our menus.

Valeries

NIGHT

Is it drinks time?

Negroni	£10
Kir Royal	£8

Sourdough and Keen's farmhouse butter (v)	£3.5
Nocellara del Belice olives (vg) (gf)	£3
Wood fired friggittelli peppers (v)(gf)	£6
Ogleshield and honey roast ham croquettes	£6
Smoked aubergine, breakfast radish, fennel seed cracker (vg)	£6
Chicken liver mousse, preserved quince, hazelnut, toasted sourdough	£6
Crab, winter tomato, monksbeard (gf,df)	£10
Spring Pistou soup (vg, gf)	£6
Asparagus, Westcombe ricotta, toasted buckwheat, wild garlic (gf)(v)	£10
Courgette and basil pappardelle(v)	£8/£12
Venison bolognese pappardelle	£9/14
Stuffed hispi cabbage, kale and wet garlic (vg) (gf)	£15
Hereford beef burger, soft onion, cheese, burger sauce & chips	£14
Roasted cod, jersey royal potatoes, seaweed butter	£18
Dexter chop (300g), bone marrow gremolata, spring cabbage (gf)	£27

SIDES

Grilled greens (vg) (gf)	£4.5
Winter tomatoes (vg) (gf)	£4.5
Baby gem, shallot, radish (vg) (gf)	£4.5
Chips (vg) (gf)	£4.5

Today's specials on the black board



(v) = vegetarian | (vg) = vegan | (gf) = gluten free | Gluten-free bread available on request.

There is a 12.5% service charge applied to all food and drinks. | Allergen information is available for all our menus.

Valeries

SWEETS

Chocolate and peanut choux bun £7

Birch bread & butter pudding, hazelnut ice cream (to share) £12

Basque style cheesecake, forced Yorkshire rhubarb £7

Homemade ice creams and sorbets (per scoop)

Hazelnut praline ice cream £2 for 1

Chocolate ice cream £5 for 3

Fig leaf ice cream

Rhubarb sorbet (vg)

Brefu back, fennel seed cracker, apple chutney

This delicate soft sheep's milk cheese is moussy, light and fluffy, often with a silky breakdown at the rind £11

Hot drinks

Espresso £2.5

Latte £3

Cappuccino £3

Flat white £3

Hot chocolate £3.5

A range of Storm tea £3

Alternative milks available + 0.50p

Digestifs (25ml)

Diplomatico Reserva Exclusive £7

Disaronno Amaretto £4

Glenmorangie 10yo Single Malt £6

Martell VS Cognac £5.5

Adrien Camut 10yo Calvados £9

Five Farms Irish cream liqueur £4



(v) = vegetarian | (vg) = vegan | (gf) = gluten free | (df) = dairy free

There is a 12.5% service charge applied to all food and drinks.

Allergen information is available for all our menus.