

Valeries

7 - 12

Croissant (<i>v</i>)		2.75
Pain au choc (<i>v</i>)		3.75
Toasted sourdough and Keen's farmhouse butter (<i>v</i>)		3.5
Seasonal Jam (<i>vg</i>) (<i>gf</i>)		0.75
Bircher muesli, almond butter, dates (<i>vg</i>)		7
Greek yogurt, granola, stone fruit (<i>v</i>)		7
Porridge, coconut jam, coconut granola & banana (<i>vg</i>)		7
Ham and Oglesfield cheese croissant with dijon mustard		6.5
Breakfast muffin – sausage patty, fried egg, brown sauce		9
Oak smoked kippers, curried butter, poached egg, sourdough		15

7 - 3

Old spot Bacon chop (220g), fried egg, tomato chutney, kale (<i>gf</i>)	14
Smoked salmon, rye bread, shallots, crème fraiche, poached egg	14.5
Smashed haricot beans & spinach on toast & pumpkin seeds (<i>vg</i>)	11
Add a poached egg	1.5
Baked St Ewes egg, red pepper, yoghurt, mojo Verde, sourdough bread (<i>v</i>)	11

12-4

Sourdough and Keen's farmhouse butter (<i>v</i>)	3.5
Nocellara del Belice olives (<i>vg</i>) (<i>gf</i>)	3.5
White bean, rosemary & garlic hummus, chicory, fennel seed crackers (<i>vg</i>)	6.5
Grilled purple sprouting broccoli, seaweed & mustard (<i>vg</i>) (<i>gf</i>)	6
Oglesfield and honey roast ham croquettes	6.5
Chicken liver mousse, chutney, hazelnut, sourdough	6.5
Salt baked beetroot, hazelnut, grilled cucumber (<i>vg</i>) (<i>gf</i>)	7.5
Seasonal soup (<i>v</i>)	7
Cornish brown crab on toast, leek vinaigrette (<i>df</i>)	10.5
Warm salad of roast carrot, chickpeas, olives & sunflower seeds (<i>vg</i>) (<i>gf</i>)	10
Barbecued chicken & kale Caesar salad	15
Hereford beef burger, soft onion, cheese, burger sauce & chips	16.5
Wild mushroom pappardelle, sheep's ricotta, rosemary and parmesan (<i>v</i>)	9/14

SIDES

Grilled greens (<i>vg</i>) (<i>gf</i>)	5
Wood fired cauliflower, capers, lemon (<i>vg</i>) (<i>gf</i>)	5
Baby gem, shallot, radish (<i>vg</i>) (<i>gf</i>)	5
Chips (<i>vg</i>) (<i>gf</i>)	5

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

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Is it drinks time?

Negroni	12
Kir Royal	14

NIGHT

Sourdough and Keen's farmhouse butter <i>(v)</i>	3.5
Nocellara del Belice olives <i>(vg) (gf)</i>	3.5
Grilled purple sprouting broccoli, seaweed & mustard <i>(vg) (gf)</i>	6
Ogleshead and honey roast ham croquettes	6.5
White bean, rosemary & garlic hummus, chicory, fennel seed crackers <i>(vg)</i>	6.5
Chicken liver mousse, chutney, hazelnut, toasted sourdough	6.5
House cured salmon, winter citrus, crème fraiche, almonds <i>(gf)</i>	9.5
Salt baked beetroot, hazelnut, grilled cucumber <i>(vg) (gf)</i>	7.5
Seasonal soup <i>(v)</i>	7
Potato gnocchi, roast Delica pumpkin, sage, parmesan <i>(v)</i>	9/14
Venison shoulder ragu, pappardelle, parsley, parmesan	10/15
Hereford beef burger, soft onion, cheese, burger sauce & chips	16.5
Roast hake, garlic & saffron potato puree, red wine dressing <i>(gf)</i>	20
Smoked lamb shoulder, Jerusalem artichokes, anchovy & black garlic <i>(gf)</i>	22
Aged rump steak, hand cut chips, peppercorn sauce <i>(gf)</i>	28
Salt baked celeriac, leeks, almonds, mustard pickled mushrooms <i>(vg) (gf)</i>	14
Grilled greens <i>(vg) (gf)</i>	5
Wood fired cauliflower, capers, lemon <i>(vg) (gf)</i>	5
Baby gem, shallot, radish <i>(vg) (gf)</i>	5
Chips <i>(vg) (gf)</i>	5



Today's specials on the black board

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SWEETS

Warm winter citrus and almond tart, creme fraiche	7
Poached pear, coconut ice cream, toasted buckwheat <i>(vg)(gf)</i>	6
Salted caramel, chocolate truffles, malt ice cream	6.5
Homemade ice creams and sorbets (per scoop)	2 for 1 scoop
Hazelnut praline ice cream	5 for 3 scoop
<i>Banana ice cream</i>	
<i>Malted barley ice cream</i>	
<i>Blood orange sorbet(vg)</i>	
<i>Coconut milk ice cream (vg)</i>	
Ingot, fennel seed cracker, apple chutney	12
<i>Strong semi-soft goats' cheese, with an aged rind</i>	

Hot drinks

Espresso	2		
Latte	3.25	Digestifs (25ml)	
Cappuccino	3.25	Diplomatico Reserva Exclusive	7.5
Flat white	3.25	Disaronno Amaretto	3
Hot chocolate	3.5	Glenmorangie 10yo Single Malt	6
A range of Storm tea	3	Martell VS Cognac	5.5

Alternative milks available + 0.50p



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KIDS

Hummus, crudités		4.5
Penne pasta, tomato sauce, parmesan (v)	Toddlers	5
	Teens	8
Fish goujons, garden peas, chips		12
Beef burger, chips		12
Add cheese		1
Grilled chicken thigh, broccoli, new potatoes		11
Mac 'n' cheese 'n' peas, toasted breadcrumb	Toddlers	6
	Teens	10
Green salad		4

Sweet

Malted barley ice cream, cookie crumble, dulce de leche		4.5
Homemade ice creams and sorbets (per scoop)		2 for 1
Hazelnut praline ice cream		5 for 3
<i>Banana ice cream</i>		
<i>Malted barley ice cream</i>		
<i>Blood orange sorbet(vg)</i>		
<i>Coconut milk ice cream (vg)</i>		



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KIDS BREAKFAST MENU

Slice of Toast and Seasonal Jam <i>(vg)</i>	£1.5
Greek Yoghurt <i>(v)</i>	£3
Fruit <i>(vg) (df) (gf)</i> <i>Banana or Apple or Orange</i>	£1
Breakfast muffin with an egg <i>(v)</i> <i>Poached or Fried or Scrambled</i>	£4.5
Sausage patty, fried egg, spinach <i>(gf) (df)</i>	£6

We also have some cereals. Just ask.



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Breakfast Set Menu

Pick one from here:

Croissant (*v*)

Pain au choc (*v*)

Toasted sourdough and Keen's farmhouse butter (*v*)

Seasonal Jam (*vg*) (*gf*)

Bircher muesli, almond butter, dates (*vg*)

Greek yogurt, granola, stone fruit (*v*)

Pick one from here:

Porridge, coconut jam, coconut granola & banana (*vg*)

Ham and Oglesfield cheese croissant with dijon mustard

Breakfast muffin – sausage patty, fried egg, brown sauce

Oak smoked kippers, curried butter, poached egg, sourdough

Old spot Bacon chop (220g), fried egg, tomato chutney, kale (*gf*)

Smoked salmon, rye bread, shallots, crème fraiche, poached egg

Smashed haricot beans & spinach on toast & pumpkin seeds (*vg*)

Baked St Ewes egg, red pepper, yoghurt, mojo Verde, sourdough bread (*v*)

Grab a drink as well:

Hot Drink – Americano / Latte / Breakfast Tea / Earl Grey Tea

Juice – Orange / Apple

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