

Valeries

Breakfast 7 - 12

Croissant <i>(v)</i>	3
Pain au choc <i>(v)</i>	3.75
Toasted sourdough and Keen's farmhouse butter <i>(vg)*</i>	4
Seasonal Jam <i>(vg)(gf)</i>	0.75
Bircher muesli, almond butter, dates <i>(vg)</i>	7
Greek yogurt, granola, stone fruit <i>(vg)*</i>	7
Porridge, coconut jam, coconut granola & banana <i>(vg)</i>	8
Ham and cheese croissant with Dijon mustard	10
Breakfast muffin – sausage patty, fried egg, brown sauce	9.5
Oak smoked kippers, curried butter, poached egg, sourdough	18



Brunch 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	15
Roasted San Marzano tomatoes on sourdough, courgette, roast garlic miso <i>(vg)</i>	11
Add a poached egg	1.5
Baked St Ewes egg, red pepper, yoghurt, mojo verde, sourdough <i>(vg)*</i>	11

Lunch 12- 4

Sourdough and Keen's farmhouse butter <i>(vg)*</i>	4
Nocellara del Belice olives <i>(vg)(gf)</i>	3.5
Chickpea hummus, radish & garlic flatbread <i>(vg)</i>	6.5
Wood fired frigate peppers <i>(gf)(vg)</i>	6
Spiced pea and cauliflower fritter, smoked tomato ketchup <i>(vg)</i>	6
Chicken liver mousse, chutney, hazelnut, sourdough	7
Seasonal soup <i>(vg)</i>	8
Cuore Del Vesuvio Tomato salad, garden herbs, croutons <i>(vg)</i>	12
Grilled bream, crushed peas, crème fraiche, horseradish	13
Garlic braised piattone beans, barrel aged feta, garden marjoram <i>(vg)*</i>	9
Radish and cucumber salad, black beans & chipotle spiced peanuts <i>(gf)(vg)</i>	10
Barbecued chicken & Romaine lettuce Caesar salad	15
Hereford beef burger, soft onion, cheese, burger sauce & chips	17
Wild garlic and sunflower seed pesto pappardelle, fresh peas & pecorino <i>(vg)*</i>	10/15

SIDES

Grilled greens <i>(vg)(gf)</i>	5
Birch green salad <i>(vg)(gf)</i>	5
Chips <i>(vg)(gf)</i>	5

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Valeries

A tippie to start?

Paloma	12
Tequila, Pink Grapefruit, Soda, Maldon Salt	
Campari Spritz	11
Sparkling Wine, Campari, Soda	

Snacks

Sourdough and Keen's farmhouse butter <i>(vg)*</i>	4
Nocellara del Belice olives <i>(vg) (gf)</i>	3.5
Wood fired frigate peppers <i>(vg) (gf)</i>	6
Blue cheese & spinach croquettes <i>(v)</i>	6

Small Plates

Crushed English peas, breakfast radish, garlic flatbread <i>(vg)</i>	7
Classic beef tartare, toasted sourdough, St Ewes' egg yolk <i>(df)</i>	10
Hand-picked Cornish crab, white peach, mooli <i>(df) (gf)</i>	16
English asparagus, roasted red pepper, smoked garlic & miso puree <i>(vg) (gf)</i>	12
Seasonal soup <i>(vg)*</i>	8

Large Plates

Gnochetti Sardi, courgette & wild garlic ragu, pine kernels, ricotta <i>(vg)*</i>	10/15
Hand-cut pappardelle, smoked aubergine, black olive, garlic, chili <i>(vg)*</i>	10/15
Hereford beef burger, soft onion, cheese, burger sauce & chips	17
Pan-fried sea trout, jersey royals, garden sorrel, fish velouté <i>(gf)</i>	28
Swaledale lamb, marinated tomatoes, goat's curd & black olive <i>(gf)</i>	28
Aged rump steak, hand cut chips, peppercorn sauce, watercress salad <i>(gf)</i>	33
Warm salad of grilled courgettes & chickpeas, garden herbs <i>(vg) (gf)</i>	16

Sides

Grilled greens, salsa verde <i>(vg) (gf)</i>	5
Cuore del Vesuvio tomato & shallot salad <i>(vg) (gf)</i>	5
Birch Farm salad <i>(vg) (gf)</i>	5
Chips <i>(vg) (gf)</i>	5

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Birch Arising

Paloma	12
Tequila, Pink Grapefruit, Soda, Maldon Salt	
Campari Spritz	11
Sparkling Wine, Campari, Soda	

	4
	3.5
	6
	6
Snacks	7
Garden herb focaccia, olive oil	10
Nocellara Del Belice Olives	16
Wood fired frigatelli peppers <i>(vg) (gf)</i>	12
Burrata, caponata	8
Blue cheese & spinach croquettes <i>(v)</i>	
Large Plates	
Gnochetti Sardi, courgette & wild garlic ragu, pine kernels, ricotta <i>(vg)*</i>	10/15
Hand-cut pappardelle, smoked aubergine, black olive, garlic, chili <i>(vg)*</i>	10/15
Hereford beef burger, soft onion, cheese, burger sauce & chips	17
Pan-fried sea trout, jersey royals, garden sorrel, fish velouté <i>(gf)</i>	28
Swaledale lamb, marinated tomatoes, goat's curd & black olive <i>(gf)</i>	28
Aged rump steak, hand cut chips, peppercorn sauce, watercress salad <i>(gf)</i>	33
Warm salad of grilled courgettes & chickpeas, garden herbs <i>(vg) (gf)</i>	16
Sides	
Grilled greens, salsa verde <i>(vg) (gf)</i>	5
Cuore del Vesuvio tomato & shallot salad <i>(vg) (gf)</i>	5
Birch Farm salad <i>(vg) (gf)</i>	5
Chips <i>(vg) (gf)</i>	5

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SWEETS

Strawberry pavlova *(gf)* 6

Puffed wild lemon rice, white peach, sesame ice cream
(vg)(gf) 7

Salted caramel, chocolate truffles, malt ice cream 6.5

Homemade ice creams and sorbets *(per scoop)*

Chocolate brownie ice cream *(contains nuts)* 2 for 1 scoop

Mint chocolate chip ice cream *(gf)* 5 for 3 scoops

Malted barley ice cream

Strawberry & lemon balm sorbet *(vg) (gf)*

Sesame ice cream *(vg) (gf)*

St Jude, fennel seed cracker, apple chutney 12

Soft mild cow's milk cheese with a creamy rind

Espresso	2
Latte	3.25
Cappuccino	3.25
Flat white	3.25
Hot chocolate	3.5
A range of Storm tea	3

Digestifs

Tokaji (75ml)	7
Disaronno Amaretto	3
Glenmorangie 10yo Single Malt	6



Alternative milks
available + 0.50p

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KIDS

Hummus, crudités		4.5
Penne pasta, tomato sauce, parmesan <i>(v)</i>	Toddlers	5
	Teens	8
Fish goujons, garden peas, chips		12
Cheese-burger, tomato, lettuce, chips		13
Grilled chicken thigh, broccoli, new potatoes		11
Mac 'n' cheese 'n' peas, toasted breadcrumb	Toddlers	5
	Teens	8
Green salad		

Sweet

Kids cookie crumble with Malted barley ice cream & dulce de leche		4.5
Homemade ice creams and sorbets		
<i>Mint Chocolate chip ice cream</i>		£2 for 1
<i>Malted barley ice cream</i>		£5 for 3
<i>Sorbet of the day (vg)</i>		
<i>Sesame 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
Banana Porridge	£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 a selection of 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 cheese croissant with dijon mustard

Breakfast muffin – sausage patty, fried egg, brown sauce

Oak smoked kippers, curried butter, poached egg, sour

Roasted San Marzano tomatoes on sourdough, courgette, roast garlic

miso *(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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