

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)(gf)</i>	7
Greek yogurt, granola, stone fruit <i>(vg)* (gf)</i>	7
Porridge, coconut jam, coconut granola & banana <i>(vg)</i>	8
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 Ewe eggs, 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 frigitelli 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 mackerel, crushed peas, crème fraiche, horseradish	13
Garlic braised piattone beans, barrel aged feta, garden marjoram <i>(vg)*</i>	9
Freekeh, green bean, grilled peach and red onion salad <i>(vg)</i>	12
Barbecued chicken & Romaine lettuce Caesar salad	15
Hereford beef burger, soft onion, cheese, burger sauce & chips	17
Hand-cut pappardelle, garden kale, pecorino, black pepper butter sauce <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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| Gluten-free bread available on request

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A tittle to start?

French 75, London dry gin, prosecco, lemon Campari, Soda	12
Sparkling Wine, Campari, Soda	11

Snacks

Sourdough and Keen's farmhouse butter <i>(vg)*</i>	4
Nocellara del Belice olives <i>(vg) (gf)</i>	3.5
Wood fired frigitelli 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>	
Classic beef tartare, toasted sourdough, St Ewes' egg yolk <i>(df)</i>	7
Hand-picked Cornish crab, white peach, mooli <i>(df) (gf)</i>	10
Wood-roasted corn on the cob, sunflower seed butter, summer savoury <i>(vg)</i>	16
<i>(gf)</i>	7
Seasonal soup <i>(vg)*</i>	8

Large Plates

Strozzapreti, broccoli, garlic, chili, anchovy, crisp bread crumb <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)*

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 (25ml)	3 .5
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 chocolate brownie ice cream & dulce de leche 4.5

Homemade ice creams and sorbets

Mint Chocolate chip ice cream

Malted barley ice cream

Sorbet of the day (vg)

Sesame ice cream (vg)



£2 for 1

£5 for 3

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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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