

# Valeries

## Breakfast 7 - 12

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Croissant <i>(v)</i>		3
Pain au choc <i>(v)</i>		3.75
Toasted sourdough and Keen's farmhouse butter <i>(vg)*</i>		4
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

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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

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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
Gazpacho soup <i>(vg)</i>	8
Cuore Del Vesuvio Tomato salad, garden herbs, croutons <i>(vg)</i>	12
Grilled Cornish day boat fish , crushed peas, crème fraiche, horseradish	13
Garlic braised piattone beans, barrel aged feta, garden marjoram <i>(vg)*</i>	9
Freekeh, bobby beans, 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

(v) = vegetarian | (vg) = vegan | (vg)\* = Can be vegan | (gf) = Gluten free  
| Gluten-free bread available on request

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# Valeries

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<b>Snacks</b>	4
Sourdough and Keen's farmhouse butter <i>(vg)*</i>	3.5
Nocellara del Belice olives <i>(vg) (gf)</i>	6
Wood fired frigitelli peppers <i>(vg) (gf)</i>	6
Blue cheese and spinach croquettes	
<b>Small Plates</b>	
Crushed English peas, breakfast radish, garlic flatbread <i>(vg)</i>	7
Hand-picked Cornish crab, white peach, mooli <i>(df) (gf)</i>	16
Wood-roasted corn on the cob, sunflower seed butter, summer savoury <i>(vg) (gf)</i>	7
Gazpacho Soup <i>(vg)*</i>	8
Beef Tartare, St Ewes egg yolk, House sourdough	10
<b>Large Plates</b>	
Strozzapreti, broccoli, garlic, chili, anchovy, crisp bread crumb <i>(vg)*</i>	10/15
Pappardelle with smoked aubergine and puttanesca sauce <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 beetroot salad, pearl barley & pine nut butter <i>(vg)</i>	16
<b>Sides</b>	
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

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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

Apricot 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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# Valeries

## KIDS

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Hummus, crudités		4.5
Penne pasta, tomato sauce, parmesan <b>(v)</b>	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

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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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# Valeries

## KIDS BREAKFAST MENU

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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
Selection of Cereal	£2.50



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