

# VALPY STREET

## Bar & Bistro à la carte

### STARTERS

<b>Ravioli</b> – mascarpone and mushroom duxelle, spinach, garlic butter	12
<b>Fillet of beef carpaccio</b> – watercress puree, crispy capers, shallot rings, horseradish cream	13
<b>Smoked haddock and egg fishcakes</b> – pea puree, chorizo	10
<b>Pork and prawn balls</b> – Asian slaw, toasted sesame seeds, sweet and sour sauce	11
<b>Roast beetroot</b> - honey glazed walnuts, whipped goat's cheese, fried pumpkin seeds, bitter leaves <b>V</b>	10
<b>Potato and leek croquettes</b> – tomato relish, baby leaves, paprika polenta cake, vegan mayo <b>VV</b>	11
<b>Beef liver parfait</b> – red onion marmalade, toast	9

### MAIN COURSES

<b>Seared calves' liver</b> – caramelised onion gravy, pancetta boulangère potatoes, French beans	22
<b>Spiced cauliflower steak</b> – sag aloo, mint coriander chutney, coconut and tomato sauce <b>VV</b>	20
<b>Braised beef cheek</b> – bourguignon style with champ mash and broccoli	24
<b>Glazed duck salad</b> – orange, mooli, chilli, cucumber, bean sprouts, pomegranate, soy and oyster dressing	21
<b>Vegetable tagine</b> – lemon and parsley cous cous, feta, dukkha <b>V</b>	19
<b>Seabass</b> – cauliflower puree, pistachio crumb, olive puttanesca, wild mushrooms	23
<b>Maple and orange braised lamb shank</b> - feta, pomegranate, red onion, spinach and orange salad, mint dressing, nut crumb	24
<b>Seafood chowder</b> – mussels, prawns, haddock, potatoes, sweetcorn, chorizo, cream and baguette for mopping	23
<b>Butternut squash gnocchi</b> – cherry tomatoes, shallots, sage, walnuts, parmesan, rocket <b>V</b>	19

### DESSERTS

<b>Spiced plum soup</b> – vegan yoghurt, berries, mint <b>VV</b>	8
<b>Lemon curd meringue</b> – coconut, pecan brittle, whipped cream	9
<b>Chocolate and hazelnut trifle</b> – brownies, baileys, custard, caramel	10
<b>Sticky toffee pudding</b> – vanilla ice cream	10
<b>Crème brulee</b>	9
<b>Cheese board</b> – selection of local British cheeses, apricot chutney, crackers	14

### SIDE DISHES

Chunky chips/fries	5	Winter greens	5	Champ mash	5
Creamed spinach	5	Feta, pomegranate, orange salad	5	Boulangere potatoes	5

**V** – Vegetarian **VV** – Vegan

*If you have any allergy or dietary requirements, please inform a member of our staff.  
A discretionary 12.5% service charge will be added to your bill.*