

VALPY STREET

Bar & Bistro

à la carte

Gluten Free

STARTERS

Beef liver parfait – red onion marmalade, toast	GF 9
Fillet of beef carpaccio – watercress puree, crispy capers, shallot rings, horseradish cream	DF/GF 13
Pork and prawn balls – Asian slaw, toasted sesame seeds, sweet and sour sauce	DF 11
Roast beetroot - honey glazed walnuts, whipped goat's cheese, fried pumpkin seeds, bitter leaves V	GF 10
Potato and leek croquettes – tomato relish, baby leaves, paprika polenta cake, vegan mayo VV	GF 11

MAIN COURSES

Seared calves liver – caramelised onion gravy, pancetta boulangère potatoes, French beans	GF 22
Glazed duck salad – orange, mooli, chilli, cucumber, bean sprouts, pomegranate, soy and oyster dressing	GF/DF 21
Cod a la francais – peas, pancetta, scallions, little gem lettuce in chicken butter broth	GF 23
Maple and orange braised lamb shank - feta, pomegranate, red onion, spinach and orange salad, mint dressing, nut crumb	GF/DF 24
Seafood chowder – mussels, prawns, haddock, potatoes, sweetcorn, bacon, cream and baguette for mopping	GF 23
Braised beef cheek – bourguignon style with champ mash and broccoli	GF/DF 24
Jerk and coconut stew – with bean rice and caramelised plantain VV	GF/DF 19

DESSERTS

Spiced plum soup – vegan yoghurt, berries, mint VV	GF/DF 8
Lemon curd meringue – coconut, pecan brittle, whipped cream	GF 8

SIDE DISHES

Vegetable selection	5	French potato salad	5	House salad	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.*