

B A R

Valette

Almonds / Olives	4.5
Deville crab tart	3.5 ea
Buttermilk fried chicken in pine	3 ea
Clapshot croquette (v)	4 ea
Blood pudding barbajuans (2)	5.5
Poppy seed and potato bread and cultured butter (v)	5
Gildas	3.5 ea
Hay smoked trout and creme fraiche	13
Preserved white asparagus, capers and chervil (v)	16
Wye Valley green asparagus and Isle of Mull cheddar sauce (v)	17
Snails, Madrid style with trotter broth, chorizo and aioli (p)	19
Comté soufflé	24
Crisp breaded plaice, mustard, green olive and parsley	27
Duck egg, maitake mushrooms, asparagus and jamon (v/o)	26
Lemon sole meunière, guindillas and capers	19
Turbot on the bone, wild garlic sauce vierge	31
Aged Middlewhite pork chop, honey, paprika and fennel (to share)	38
Half Sladesdown duck, endive and loquat (to share)	62
70 day dry aged Hereford sirloin (to share)	78
Duck fat sauté potatoes in persillade (v/o)	9
Sea kale, anchovy cream and almond (v/o)	8
Butterhead lettuce salad with mint (v)	6
Carrot râpées (v)	6
Gâteau basque (v)	8.5
Chicory crème brûlée (v)	9.5
Chocolate mousse (v)	9/18
Stichelton with figs in port	9
24 month aged Comté shavings	11

(p) contains pork (v) vegetarian (v/o) vegetarian option available

A discretionary charge of 12.5% will be added to your bill.
Please inform us of any allergies or dietary requirements.
@barvalette