

Available Monday - Friday 7:00am - 11:30am
Saturday 10:30am - 11:30am / Sunday 10:00am - 11:30am

- Toasted English Muffin **2.00**
- Banana, Yoghurt & Muesli **4.50**
- Bircher Muesli **4.50**
- Granola & Yoghurt **5.00**
with fresh berries
- Scone with Jam & Clotted Cream **4.00**
- Seasonal Fruit Salad **6.00**
- French Pastries **3.00** (each)
pain au chocolat, butter croissant, almond croissant
- Porridge with Honey **4.00**
add: yoghurt £1, stewed berries £1, bananas 50p
- Pancakes **6.50**
with maple syrup
add: streaky bacon or berries £2.50, banana £1

BREAKFAST

- Curly Cumberland Sausage Bap **6.00**
- Sweet Cured Bacon Sandwich **6.00**
- 2 Eggs on Toast *as you like them* **6.50**
add: bacon £2.50, mushroom £1.50
- Sweet Corn & Courgette Fritter **6.50/10.00**
with crushed avocado, poached egg, lime & tomato salsa
- Eggs Benedict / Royale / Florentine **7.50/11.50**
- Villandry Baked Beans & Avocado **7.50**
on sourdough toast
- Poached Egg, Avocado & Spinach **9.50**
on sourdough toast
add: bacon £2.50, smoked salmon £2.50
- Omelette **10.00**
with ham, cheese or mushrooms
- Severn & Wye Smoked Salmon & Scrambled Eggs **11.50**
with toast
- Villandry English Breakfast **13.50**
2 free range eggs as you like them, Cumberland sausage, Portobello mushroom, cherry tomatoes, sweet cured bacon, Villandry baked beans & sourdough toast
- Villandry Vegetarian Breakfast **13.50**
2 free range eggs as you like them, sourdough toast, Portobello mushroom, cherry tomatoes, avocado & Villandry baked beans

extra: toast £1.00, tomatoes £1.50, mushroom £1.50, avocado £2.00, streaky bacon £2.50, spinach £3.00

JUICES

- Freshly Pressed Villandry Orange **4.50**
carrot, apple, orange & ginger
- Freshly Pressed Spinach Juice **4.50**
spinach, cucumber, carrot & lemon
- Freshly Squeezed Orange Juice **4.00**
- Freshly Squeezed Grapefruit Juice **4.00**

- Coffees from **3.25**
- Hot Chocolate **3.50**
We only use organic milk
- Cafetière **3.75 / 10.00**
- Selection of Teas **3.25**

Available daily 11.30am - 10.30pm

STARTERS / SMALL PLATES

- Olives or Nuts **3.50**
- Villandry Cured Smoked Salmon **9.50**
with lemon
- Salt & Pepper Squid **11.00**
with tartar sauce
- Spiced Squid **11.00**
with fresh chillis & harissa mayonnaise
- Fillet of Beef Carpaccio **9.50**
with Grana Padano
- Seasonal Soup **6.00**
- Mixed Beetroot & Goats Curd Salad **8.50**
with hazelnuts
- Dressed Crab **11.50**
- Sea Bass Ceviche **11.00**
with crushed cucumber & lime jelly
- Pan-fried Scallops **11.50**
with curried parsnip & pickled raisins

SALADS

- Caesar Salad **10.50**
with chicken - £14.50
- Château Villandry Salad **8.50**
with seasonal vegetables & mixed leaves
- Prawns, Chorizo & Avocado **9.50/14.50**
- Crunchy Duck Salad **8.50/14.00**
with pomegranate molasses, orange, pomelo & quince
- Mixed Endives Salad **8.50/12.00**
with Roquefort, pear, caramelised pecans
- Niçoise Salad **14.00**
with Bonito Del Norte tuna with fresh tuna £23.00

MAINS

- Seasonal Risotto **18.00**
- Confit de Canard **17.50**
with braised red cabbage, green beans & jus
- Moules Frites **16.50**
subject to availability
- Smoked Haddock & Wester Ross Salmon Fishcake **16.00**
with Salmorejo sauce, spinach, herb & tomato relish
- Truffle Stuffed Chicken **25.00**
with Parmesan purée, salsify & madeira jus
- Grilled Halibut **26.00**
with artichoke purée & girolles
- Mixed Artichokes **16.50**
with wild mushrooms in a chestnut velouté & hazelnuts
- Sea Bass **23.00**
with butternut squash purée, sliced chestnut mushrooms & crispy pancetta
- Salt Marsh Lamb Rack **24.50**
with onion purée, tenderstem broccoli & jus
- Fillet Steak 8oz **28.00**
with chips
choice of sauce: Béarnaise, veal jus or peppercorn
- Sirloin Steak 10oz **24.00**
with sweet potato fries
choice of sauce: Béarnaise, veal jus or peppercorn

Market Fish Special
please ask your waiter

PLATTERS

- Charcuterie Platter **18.00**
of finest cured meats
- Mediterranean Mezze Platter **14.50**
- French Cheese Board **11.00**

SANDWICHES

- Chargrilled Chicken & Pancetta **13.50**
with lettuce, salsa & herb mayonnaise on focaccia
- The Villandry Burger **14.00**
with Cheddar cheese, on a sourdough bun served with salsa & chips
- add: streaky bacon £1.50, Roquefort £1.50, egg £1.00, avocado £2.00*

SIDES

- Green Leaf Salad **4.50**
- Salad of Mixed Pulses **4.50**
- Broccoli **5.00**
tossed with fresh chilli & lemon
- Wilted Spinach **5.00**
- French Beans **4.50**
with confit shallots
- Buttery Mashed Potato **4.50**
- Pail of Fries **4.50**
- Pail of Sweet Potato Fries **4.50**
- Villandry Aspen Chips **6.50**
chips tossed in white truffle oil with Parmesan

v = vegetarian ingredients / n = contains nuts. For gluten free options ask your waiter.

A discretionary service charge of 12.5% will be added to your bill. This is divided amongst staff. All prices include VAT at 20%.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering.

DESSERTS

- Warm Chocolate Fondant **7.50**
with hazelnut praline ice cream
- Apple Tarte Tatin **7.00**
with vanilla ice cream
- Rhubarb Cheesecake **6.50**
- Seasonal Fruit Salad **6.00**
- Irish Coffee Crème Brûlée **6.50**
- Plum Sponge **6.00**
with crème anglaise
- Passion Fruit Mille Feuille **6.00**
- Ice Creams & Sorbets **5.00**
3 scoops - no artificial additives or colours
- Villandry Pudding Platter **11.00**
tarte tatin, panna cotta, salted caramel chocolate square, macaroon, rhubarb cheesecake
- French Cheese Board **11.00**
- Chocolate Petits Fours **2.50**

SPECIAL OFFERS

- Steak Friday Night**
Fillet of beef with chips or salad £20.00 from 6pm
- Château Villandry Tea**
Afternoon Tea available daily 3-6pm for £22.50 with a complimentary glass of Champagne on weekends
- Small Plates & Prosecco**
Enjoy three small plates with a bottle of Prosecco for £26 or with two beers for £18.50 Monday - Saturday 5 - 7pm
- Lobster Night**
Whole fresh lobster with chips and salad £24 Every Monday from 6pm

Booking essential

WEEKEND OFFERS

- Unlimited Prosecco Weekend Brunch £35**
selection of brunch items, pastries & cake platter with unlimited Prosecco.
Saturday 11:30am - 4pm / Sunday 12:00 - 4pm
Booking essential, seats are subject to a 2hr turn time.
- Sunday Roast £18.50**
roast sirloin with all the trimmings & lashings of gravy Sunday from 11:30am

Booking essential

CAFÉ

VILLANDRY

Menu



Villandry Grand Café is inspired by the beautiful gardens of Château de Villandry in the Loire Valley, France. We source locally, as far as possible, and include many vegetable and herb flavours in our dishes. Our purpose is to provide our guests with delicious, quality food, 'fait maison' at affordable prices with a light and sunny style, in comfortable and casual Grand Café surroundings, all day, every day.

@Villandry_Stjames
villandry.com

@chateauvillandry
chateauvillandry.fr

GRAND

VILLANDRY

Winter

