

## VILLANDRY

## Lunch &amp; Dinner Menu

## STARTERS

Soup Of The Day 5.00	Summer Garden Salad <sup>v</sup> 7.00
Salmon Tartare 8.00	Severn & Wye Smoked Salmon 8.50 with lemon
Steak Tartare 9.50	Fillet of Beef Carpaccio 9.50 with mixed leaf salad & Grana Padano
Salt & Pepper Squid 10.50 with tartare sauce	White Crab Salad 11.50 with avocado, chilli, coriander
Spiced Squid 11.50 with fresh chillies & harissa mayonnaise	Heritage Tomato & Buffalo Mozzarella Salad <sup>v</sup> 9.50
Mixed Beets & Goats Cheese <sup>v</sup> 7.50 with oat crumbs, red wine & balsamic vinaigrette	

## SALADS

Superfood Green Salad 15.00 with grilled chicken breast	Niçoise Salad 22.00 with fresh tuna
Crunchy Duck Salad 8.50 / 13.50 with beetroot & walnut dressing, endive, orange and mixed leaf salad	Roquefort & Endive Salad 7.50 / 10.50 with pear, grapes and caramelised pecans <sup>v</sup>

## SANDWICHES

Chargrilled Chicken 12.00 pancetta, lettuce, salsa, herb mayonnaise on focaccia	The Villandry Burger 13.00 Emmental cheese, on a sourdough bun with salsa & chips
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add: bacon £1.50, Roquefort £1.50, egg £1.00, avocado £1.50

## LES ASIETTES

Charcuterie Platter 16.00 of finest cured meats and sourdough	Mediterranean Mezze Platter 14.00
	French Cheese Board 11.00

## SIDES

Cherry Tomato Salad 4.00	Buttered New Potatoes 4.00
Green Leaf Salad 4.00	Wilted Spinach 5.00
Rocket Salad & Grana Padano 5.00	French Beans 4.00
Hand Cut Chips 4.00	Mashed Potatoes 4.00
Villandry Aspen Fries 6.50 chips tossed in Parmesan & white truffle oil	

## SPECIAL OFFERS

Monday Night: Lobster Whole Lobster with chips or salad £16.50	Cocktail Hour 5pm until 8pm from Monday to Saturday. Selected cocktails £6.
Friday Night: Steak Fillet of steak with chips or salad £16.50	For Bar Snacks Menu please ask your waiter

## MAINS

Pea & Ricotta Risotto <sup>v</sup> 16.00 with grilled gem lettuce with scallops £21.50	Whole Lobster Tagliatelle 28.00 with fresh chilli
Carrot Galette <sup>v</sup> 13.50 with hummus & raw mixed vegetables	Smoked Haddock & Wester Ross Salmon Fishcake 15.00 Salmorejo, spinach, herb & tomato relish
Cod Loin 22.50 with petit pois, chorizo & parmentier potatoes	Confit de Canard 15.00 with braised red cabbage and green beans
King Scallops 24.00 with citrus vinaigrette, tomato concasse & fennel salad	Grilled Sea Bass 19.00 with salsa verdé, baby vegetables, & pomegranate
Sea Trout 25.00 with red pepper sauce, spinach, green beans & broad beans	Lamb Rump 23.00 with summer vegetable Provençale & new potatoes
Moules Frites 15.00 subject to availability	Chicken Supreme 17.50 marinated in green harissa, with brocolli, jus & pomme puree

## BEEF

Our Cuts of Beef are Rare Breed Farm from East Anglia & aged 28 days.  
Comes with your choice of sauce: Béarnaise, Roquefort, Peppercorn

Steak Fillet 8oz .....	28.00
with hand cut chips	
Sirloin Steak 8oz .....	23.00
with wild rocket & piquillo pepper relish	

## DESSERTS

Warm Chocolate Fondant 7.00 with salted caramel ice cream	Ice Creams & Sorbets 2.50 - a scoop - no artificial additives or colours
Lemon Panna Cotta 6.50	Villandry Pudding Platter 12.00 summer berry pavlova, tarte tatin, salted caramel tart, lemon panna cotta, chocolate square, peach macaron
Summer Berry Pavlova 7.50	
Seasonal Fruit Salad 5.50	Apple Tarte Tatin 7.00 with vanilla ice cream
Creme Caramel 7.00	
Chocolate Petits Fours 2.50	French Cheese Board 11.00

## WEEKEND OFFERS

Unlimited Champagne Weekend Brunch £40 Selection of brunch items, pastries and a cake platter with unlimited champagne Seating times: 10am, 12pm and 2pm Booking Essential	Afternoon Tea £18 Sandwiches, scone with clotted cream and raspberry jam, mini cakes and desserts with a good range of teas  With a complimentary glass of Champagne on Weekends
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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, please let us know before ordering.

V = Vegetarian ingredients