

GRAND CAFÉ

VILLANDRY

Café Bar Menu

STARTERS / SMALL PLATES

Olives or Nuts ^v 2.50 / 2.00
Dishes containing olives may have olive stones

Severn & Wye Smoked Salmon 8.50
with lemon

Mixed Beets & Goats Cheese ^v 7.50
with oat crumbs, red wine & balsamic vinaigrette

Heritage Tomato & Buffalo
Mozzarella Salad ^v 8.50

Soup of the Day 6.00

Salt & Pepper Squid 8.50
with tartar sauce

Spiced Squid 9.50
with fresh chillies & harissa mayonnaise

Fillet of Beef Carpaccio 9.00
with Grana Padano

SALADS

Roquefort & Endive Salad ^v 9.00
with pear, grapes and caramelised pecans

Niçoise Salad 13.50
with Bonito Del Norte tuna

Superfood Green Salad 13.00
with grilled chicken breast

Tiger Prawns & Gremolata 8 / 14.00
with vegetable julienne

SANDWICHES

Croque Monsieur 8.00
with mixed leaves

Croque Madame 9.00
with mixed leaves and a fried egg

Chargrilled Chicken 12.00
pancetta, lettuce, tomato, herb
mayonnaise on focaccia

The Villandry Burger 13.00
Emmental cheese, on a sourdough bun
with salsa & chips

add: bacon £1.50, Roquefort £1.50, egg £1.00, avocado £1.50

LES ASSIETTES

Mediterranean Mezze Platter 14.00

Charcuterie Platter 15.00
of finest cured meats and sourdough

French Cheese Board 10.00

SIDES

Cherry Tomato & Shallot Salad 4.00

New Potatoes 4.00

Green Leaf Salad 4.00

Wilted Spinach 5.00

Rocket Salad & Grana Padano 5.00

French Beans 4.00

Bowl of 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

Quiche Lorraine or Leek 9.00
with mixed leaf salad

Smoked Haddock & Wester Ross

Salmon Fishcake 15.00

Rocket & Ricotta Ravioloni ^v 13.00
with sundried tomato & a mixed leaf salad

Salmorejo, Spinach, Herb & Tomato Relish

Villandry Fish ‘n Chips 16.00

Steak a la Minute 16.50
with chips & peppercorn sauce

Confit de Canard 15.00
with braised red cabbage, green beans & jus

Carrot Galette ^v 13.50
with hummus, raw vegetable julienne
& tomato salsa

Moules Frites 14.00
subject to availability

SUGGESTED WINES

Our finest wines served by the glass

SPARKLING

Jenkyn Place Sparkling Rosé 2009.....9.95

WHITE WINE

Cape Point Sauvignon Blanc 2014 125ml / 175ml
5.95/ 7.95

Chablis, Louis Moreau 20137.40/10.80

Hamilton Russell Chardonnay 2014.....8.60/12.50

RED WINE

Château Damase 2008..... 6.00/8.20

Raffy Malbec Hedera, Mendoza..... 6.80/9.60

Frappato, COS 2014 7.50/10.50

DESSERTS

Warm Chocolate Fondant 6.50
with salted caramel ice cream

Seasonal Fruit Salad 5.50

Lemon Panna Cotta 6.00
with blackcurrants

Ice Creams & Sorbets 2.00
no artificial additives or colours (a scoop)

Summer Berry Pavlova 6.50

Villandry Pudding Platter 9.00
salted caramel tart, berry pavlova, lemon
panna cotta, cheesecake, warm chocolate
chimney and mixed sorbets

Apple Tarte Tatin 6.50
with vanilla ice cream

Coupe Melba 6.50
with peach, raspberry sorbet, vanilla ice
cream, Chantilly & flaked almonds

French Cheese Board 10.00

Chocolate Petits Fours 2.50

WEEKEND OFFERS

Unlimited Prosecco
Weekend Brunch £30

Selection of brunch items, a pastry, and your
choice of tart or cake with unlimited Prosecco

Seating times: 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

V = Vegetarian ingredients

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.

A discretionary service charge of 12.5% will be added to your bill, this is divided amongst staff. Booking is essential. A deposit may be required for parties of 5 or more
All prices include VAT at 20%.

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