

Continental Breakfast

Fresh Fruit Salad	4.05
Croissant & Butter	1.95
Brioche & Butter	1.85
Croissant (Various)	2.70
Danish Pastry (Various)	2.60
Muffin (Chocolate or Blueberry)	2.20
Pain au Chocolat	2.50
Pain aux Raisin	2.60
Two Slices of Granary Toast & Butter	1.85
Warm Fruit Scone with Butter & Jam	2.35
Natural Yogurt with Honey	3.10
Granola with Yogurt & Honey	3.35
Porridge served with Honey or Maple Syrup	3.35
(Sunflower & Poppyseed or Apricot & Sultana)	
Extra Jam, Marmalade or Honey	0.65

Speciality Sandwiches

Served with Salad Garnish & Potato Crisps

Valerie Club, Grilled Chicken Breast, Gammon Ham, Lettuce, Tomato & Mayonnaise on Toasted Granary Bread	8.15
Tuna Club Melt, Sweetcorn, Cheddar Cheese, Tomato & Mayonnaise on Toasted Granary Bread	8.15
Prosciutto Ham, Artichoke Hearts, Mascarpone Cheese & Rocket Lettuce on Toasted Ciabatta	7.95
Mozzarella Cheese, Avocado, Tomato with Fresh Basil & Pesto Dressing on Toasted Ciabatta (V)	7.95
Smoked Salmon, Cream Cheese & Onions with a Wedge of Lemon on a Toasted Bagel	8.50



All Day Breakfast & Brunch

Full English Breakfast with Two Poached or Scrambled Eggs, Bacon, Cumberland Sausage, Grilled Tomatoes, Mushrooms, Baked Beans & Toast	7.95
Vegetarian Cooked Breakfast with Baby Spinach & Feta Cheese Frittata, Grilled Tomatoes, Mushrooms, Baked Beans & Toasted Ciabatta (V)	7.35
Two Poached or Scrambled Eggs on Granary Toast (V)	4.65
Two Poached or Scrambled Eggs with Bacon on Granary Toast	6.70
Scrambled Eggs with Smoked Salmon on Granary Toast	7.95
Eggs Florentine Two Poached Eggs on Toasted Brioche with Fresh Pan-Tossed Spinach Leaves & Hollandaise Sauce (V)	7.80
Eggs Benedict Two Poached Eggs on Toasted Brioche with Grilled Bacon & Hollandaise Sauce	7.80
Eggs Benedict Royal Two Poached Eggs on Toasted Brioche with Smoked Salmon & Hollandaise Sauce	8.50
Extra Two Rashers of Bacon or Crispy Bacon	2.05
Or any of the following Baked Beans, Sausage, Mushrooms, Two Grilled Tomatoes	1.55

Grilled Snacks

Served with a Salad Garnish

Croque Monsieur with Ham, Emmenthal Cheese & Topped with Gruyère Cheese Béchamel	6.10
Croque Madame as above with a Poached Egg	7.15
Croque Italienne Grilled Granary Bread Sandwich filled with Prosciutto Ham, Mozzarella & Topped with Sundried Tomatoes, Marinated Olives & Gruyère Béchamel	6.70
Grilled Croissant with Cheddar Cheese & Ham	5.60
Grilled Croissant with Cheddar Cheese & Tomato (V)	5.30
Grilled Croissant with Gruyère Cheese Béchamel & Mushrooms (V)	5.60
Toasted Crispy Bacon, Lettuce & Tomato Sandwich on Toasted Granary Bread	5.25
Toasted Cheddar Cheese & Tomato Sandwich on Toasted Granary Bread (V)	5.10

Lunch through to Evening

Soup of the Day with Fresh Bread	5.10
Spinach & Ricotta Cannelloni made with Spinach & Ricotta, served with Garlic Bread & Salad Garnish (V)	9.20
Traditional Lasagne made with Minced Beef, Basil & Tomato Sauce & Mozzarella Cheese, served with Garlic Bread & Salad Garnish	8.50
Chicken Caesar Salad Grilled Chicken Breast, Baby Gem Lettuce, Croutons, Crispy Bacon & Flaked Parmesan with Caesar Dressing	9.00
Smoked Salmon Salad with Artichoke Hearts, Capers, Marinated Olives with Mixed Leaf Salad & Lemon Dressing	9.50
Greek Salad Marinated Feta Cheese, Houmous, Cherry Tomatoes, Marinated Olives on Mixed Leaf Lettuce & Warm Pitta Bread (V)	8.75
Tricolore Salad Mozzarella Cheese, Avocado, Tomatoes & Marinated Olives served on Fresh Rocket with Balsamic Pesto Dressing (V)	8.50
Carbonara Spaghetti with Cream, Ham, Bacon & Grated Parmesan	8.50
Quiche of the day with New Potato Salad & Salad Garnish	7.95
Individual Quiche	4.05
Garlic Bread	2.00

Ice Cream Sundaes

Strawberry Sundae 'Picasso' Seeded Vanilla & Wild Strawberry Ice Cream, Fresh Strawberries topped with Whipped Cream & Raspberry Sauce	6.70
Chocolate Nut Sundae 'Kandinski' Seeded Vanilla, Double Chocolate Ice Cream, Cantuccini Biscuits topped with Whipped Cream & Chocolate Sauce	6.70

Hand-made Ice Cream

● 1 Scoop - 2.00 ●● 2 Scoop - 3.55 ●●● 3 Scoop - 5.10		
Seeded Vanilla	Double Chocolate	Wild Strawberry
Blueberry	Pistachio	Lemon Sorbet
Tiramisu	After Dinner Mint	Irish Cream
Mandarin Sorbet		

Patisserie

	Dine in	Take away
Éclair au Chocolat	3.35	2.75
Éclair au Café	3.35	2.75
Mille Feuille	3.95	2.95
Tarte aux Framboises	4.10	3.40
Tarte aux Fraises	4.10	3.40
Tarte aux Fruits	4.10	3.40
Tarte au Citron	3.20	2.70
Belgian Apple Tart	3.35	2.70
Mixed Berry Tart	4.10	3.40
Almond Macaroon	2.05	1.65
Pecan & Walnut Tart	3.35	2.70
Cupcake	2.40	2.00
Gateaux Slices	3.95	2.95
Chocolate Mousse	3.95	2.95
Custard Nata Tart	1.65	1.50
Cheesecake	3.95	2.95
Franzipan Tart, Apple & Almond, Cherry or Apricot	3.35	2.70

Madame Valerie Cream Tea	6.45
Two Scones with Jam, Butter, Clotted Devon Cream served with a Pot of Tea of your choice (Per Person)	
Gluten Free	
Gluten Free products are now available, please speak to a member of staff for more details.	

Warm Desserts

Warm Belgian Waffle with Two Scoops of Seeded Vanilla or Chocolate Ice Cream Topped with Chocolate Sauce	6.10
Hot Chocolate Brownie, served hot with a scoop of Seeded Vanilla Ice Cream on top with Chocolate Sauce & Mint Leaf	4.45
Hot Apple or Pecan Tart, served with Crème Anglaise or a scoop of Seeded Vanilla Ice Cream	4.45
Pancakes, with Mascarpone Cheese or Low Fat Yogurt & Drizzled with Maple Syrup or Honey	4.45

It's just a click away!

We deliver our hand made cakes for your special occasions - simply order online at www.patisserie-valerie.co.uk



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Welcome

Welcome to Patisserie Valerie, we do hope you enjoy dining with us today and sampling the cosmopolitan delights of our menu.

Before you leave, why not treat yourself to some tasty patisseries to take away with you today?

There are many Patisserie Valerie stores situated around Great Britain, each one with its unique style and atmosphere.

About Patisserie Valerie

The original Patisserie Valerie first opened its doors in 1926, in Frith Street, when Belgian born Madam Valerie decided to introduce a taste of the continent to the English.

In our havens of self-indulgence, you will discover hand-made cakes and patisserie, continental breakfasts, lunches, the finest teas and coffees and an atmosphere that is unique to each Valerie location.

We've worked hard to achieve an international reputation and this has been built on the quality of our products - hand-made using traditional methods resulting in award-winning croissants and Viennoiserie.

Our popular and second-to-none bespoke special occasion cake and celebration cake service offers outstanding value for money. This is becoming increasingly popular through our online ordering service.

We have been creating sumptuous chocolate wedding cakes for years, and have a delicious collection of designs.

All prices include VAT @ the current rate.
Service not included.

All gratuities go to our staff.

PVTM03-0316

PÂTISSERIE VALERIE



Est. 1926

Hot Drinks

Fairtrade SUKI Tea - Per Pot	2.85
Breakfast Blend, Organic Earl Grey with Blueflower, Darjeeling, Mango Tango, Organic Green Leaf, Whole Peppermint, Organic Camomile, Red Berry	
Espresso	1.90
Double Espresso	2.80
Macchiato	2.00
Double Macchiato	2.90
Flat White	3.05
Cappuccino — large two shots	2.90
Decaffeinated Cappuccino	2.90
Flavoured Latte (Vanilla, Hazelnut or Caramel)	3.30
Caffe Latte — large two shots	2.90
Decaffeinated Latte	2.90
Vanilla, Hazelnut, Caramel or Gingerbread Syrup	0.40
Caffe Mocha (Chocolate & Coffee)	2.90
Americano Black	2.80
Decaffeinated Americano	2.80
Hot Chocolate	2.90
Hot Chocolate with Cream	3.55
Whipped Cream	0.65



Cold Drinks

Coca Cola or Diet Coke			2.50
Freshly Squeezed Orange Juice			3.05
Apple Juice			2.35
Cranberry Juice			2.60
Orange & Cranberry Juice			2.60
Mineral Water (Still or Sparkling) 330ml bottle			2.05
Iced Tea Various Flavours			2.50
Iced Frappe Various Flavours			3.35
J20 (Various flavours) 275ml bottle			2.60

Real Fruit Smoothies

Freshly made to order. Your chosen fruit combination is blended with pure juice to create a healthy delicious Smoothie.

Strawberry Delight	Strawberry, Peach & Papaya	4.05
Mango Dream	Pear & Mango	4.05
Raspberry Heaven	Raspberry, Blueberry, Mango & Apple	4.05
Strawberry Breeze	Strawberry & Banana	4.05

Ice Cream Milkshakes

Strawberry, Chocolate, Vanilla or Banana	3.35
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PÂTISSERIE VALERIE

- LOVINGLY HANDMADE CAKES -

AFTERNOON TEA FOR TWO £25

Savoury

Cucumber on white bread

Smoked salmon & cream cheese on brown bread

Egg mayonnaise & cress on brown bread

Ham, spinach & mustard on white bread

Chicken, pesto & sunblazed tomatoes on brown bread

Mini Vegetable Quiche

Patisserie

1 x mini Victoria sandwich, 2 x mini chocolate éclairs

1 x mini carrot & walnut cake slice, 1 x mini mixed berry mousse slice

1 x mini double chocolate mousse slice

Scones

2 x fruit scone, 2 x plain scone

Strawberry & raspberry jam with clotted cream

PÂTISSERIE VALERIE

- LOVINGLY HANDMADE CAKES -

Children's MENU



Children's MENU



Spaghetti Bolognese

British beef mince cooked in a rich tomato sauce, mixed together with cooked spaghetti and topped with grated parmesan cheese

€4.95

Macaroni Cheese

Elbow shaped pasta with a rich mild cheddar cheese sauce and topped with grated parmesan cheese

Sausage, Peas & Mash

Pork and herb sausage served with peas, mashed potatoes and onion gravy

Cheese & Ham Toastie

Melted cheddar cheese and ham on toasted white bread served with salad garnish

Cheese & Tomato Toastie

Melted cheddar cheese and tomato on toasted white bread served with salad garnish

Add a Dessert for only

€1

Fresh Fruit

Pieces of melon, orange, grapes and strawberry

Ice Cream

One scoop of vanilla, chocolate or strawberry ice cream served with strawberry, fresh mint leaf and wafer

Warm Chocolate Brownie

Chocolate brownie served warm with strawberry, fresh mint leaf and chocolate sauce

Drinks

Please order drinks from the main menu

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Menu last updated March 15th 2017
Pricing and dishes subject to change.
Dishes are representative of the type of food available at the restaurant.