

ALL DAY BRUNCH

GREEK STYLE YOGHURT & HONEY v 3.35
Add granola. 1.00 Add fresh fruit. 1.00

PORRIDGE OATS VE 3.95
Skimmed, full, almond or soya milk.
Served with maple syrup, bananas & blueberries.

SMASHED AVOCADO VE 6.75
On thick sliced bloomer toast, with a grilled tomato, a dash of smoked paprika & watercress.
Add a British free range poached egg. 1.00

EGGS BENEDICT 8.65
Two British free range poached eggs on a brioche bun with Hollandaise sauce & back bacon.

EGGS ROYALE 9.95
Two British free range poached eggs on a brioche bun with Hollandaise sauce & smoked salmon.

POACHED OR SCRAMBLED EGGS VO 5.95
Two British free range eggs on white or heritage bloomer toast.
Add back bacon. 2.00 Add smoked salmon. 3.00

THREE EGG OMELETTE VO 7.95
Made with British free-range eggs, with two fillings of your choice; Swiss cheese, mushrooms, tomato or ham. Served with a side salad.
Add parmentier potatoes. 2.50

MADAME VALERIE'S COOKED BREAKFAST 8.95
Two fried, poached or scrambled eggs, back bacon, Cumberland sausage, grilled plum tomato, a flat mushroom, baked beans & bloomer toast.
Make it large with extra bacon & sausage. 3.00

MADAME VALERIE'S VEGAN BREAKFAST VE 8.95
Mashed avocado & smoked houmous with harissa on bloomer toast, grilled plum tomato, a flat mushroom, baked beans & watercress topped with crushed chillies, pumpkin & sunflower seeds.

EXTRAS

Bacon	2.00	Smoked salmon	3.00
British free range egg v	1.00	Jam, honey or marmalade VO	0.70
Baked beans v	1.50	Bloomer toast & butter v	1.95
Sausage	2.00	Fruit salad v	3.50
Flat mushroom v	1.50		
Grilled plum tomato v	1.00		

KIDS MENU

Ask to see our kids menu & activity sheet.

v vegetarian VO vegetarian option VE vegan

Patisserie Valerie

FAMOUS FRESH PÂTISSERIE

FRESHLY BAKED PASTRIES v
Various pastries available from our counter

WARM SCONE v 2.35
With butter & jam.
Add clotted cream 0.70

THE CLASSICS

STRAWBERRY GATEAU v 4.20
Layers of light vanilla sponge filled with whipped cream & fresh strawberries with a strawberry glaze.

DOUBLE CHOC v 4.10
Moist dark chocolate sponge layers with dark luxury chocolate cream, finished with chocolate ganache & a white & dark choc swirl.

BLACKFOREST v 4.10
Chocolate sponge layered with whipped cream & cherries. Finished with amarena cherries & chocolate fans.

BAKED CHEESECAKE v 4.10
A light vanilla cream cheese baked on a crumbly biscuit base.

MILLE-FEUILLE v 4.20
Crispy butter rich puff pastry layers filled with St. Honoré cream, decorated with fondant icing.

TAKE HOME A PÂTISSERIE BOX

A selection of your favourite individual patisserie.

2 for 7.00 | 4 for 12.00 | 6 for 15.00

ECLAIRS v 3.50

FRESH FRUIT TARTS v 4.20

PECAN & WALNUT TART v 3.50

CUSTARD NATA TART v 1.65

CUPCAKE VO 2.50

GLUTEN FREE BAKES 2.75

VEGAN FREE-FROM RAW CAKES VE 3.50

Ask for our current limited edition or seasonal patisserie.

ALLERGENS & FOOD INTOLERANCE

Customers with specific special diets or allergies should ask a member of staff for further information.

Our products are made in a busy environment where **GLUTEN, NUTS, PEANUTS, SESAME** and other **ALLERGENIC** ingredients are used.

Due to the nature of our food operation, we cannot guarantee that any food will be 100 % completely free from any allergens. Full allergen information for food & drink is available, upon request.

HOT DRINKS

Tea - Per Pot 3.00

Choose from; Breakfast, Darjeeling, Green sencha, Red berry, Earl grey

Premium Tea - Per Pot 3.30

Choose from; Mint, Dragon pearls, Apple loves mint, Dark cocoa

Espresso 2.00

Double Espresso 2.95

Double Macchiato 3.05

Flat White 3.20

Cappuccino 3.05

Caffe Latte 3.05

Caffe Mocha 3.05

Americano 2.95

Hot Chocolate 3.10

Whipped Cream 0.70

Flavoured syrup shot 0.50

Extra Shot 0.50

Decaf options available

As standard our hot drinks are served large

Choose from full, skimmed or soya milk or upgrade to almond milk for 0.50 on any hot drink

COLD DRINKS

Coca-Cola 330ml glass bottle

Original 2.75

Zero Sugar 2.50

Diet 2.50

Sprite Zero Sugar 2.50

Cawston Press 330ml cans

Cloudy Apple Sparkling water 2.50

Orange Sparkling water 2.50

Rhubarb Sparkling water 2.50

Elderflower Lemonade 2.50

Ginger Beer 2.50

Harrogate Water Still or Sparkling, 330ml bottle 1.95

Fruit Juice Orange, cranberry or apple 2.75

Fresh Iced Tea 2.95

Iced Frappé Various flavours 2.95

Fruit Smoothies 3.50

Strawberry Delight - Strawberry, peach & papaya

Mango Dream - Pear & mango

Raspberry Heaven - Raspberry, blueberry, mango & apple

Strawberry Breeze - Strawberry & banana

Ice Cream Milkshakes 4.25

Strawberry, chocolate, vanilla or banana

LUNCH TO EVENING

SALADS

CHICKEN CAESAR SALAD 10.50
Roasted chicken breast, baby gem lettuce, croutons, sweetcure bacon, flaked Grana Padano & a Caesar dressing.

SUPER WHOLEFOOD SALAD **VE** 10.50
Rocket, baby spinach, sweet potato, tenderstem broccoli & blueberries with a black rice & quinoa salad. Topped with figs, sunflower & pumpkin seeds, pomegranate & drizzled with a fig, pear & white balsamic dressing.
Add halloumi. 1.00

HALLOUMI SALAD **v** 10.50
Grilled halloumi cheese, rocket, fresh orange & beetroot pieces, drizzled with a fig, pear & white balsamic dressing.

SANDWICHES

TOASTED BLT SANDWICH 7.50
Sweetcure bacon, lettuce, tomato & mayonnaise on toasted bread, with a side salad & parmentier potatoes.

GRILLED HALLOUMI **v** 7.00
Grilled peppers, rocket & sunflower seeds on heritage bloomer bread, drizzled in a sweet chilli glaze.

ROAST CHICKEN 7.50
Tomato chutney & mayonnaise with lettuce, cherry tomatoes & pumpkin seeds on a heritage bloomer.

PARMENTIER POTATOES **v** 2.50
Oven baked potato bites, lightly salted.

BLACK RICE & QUINOA SALAD **v** 2.50
Black rice, quinoa, red pepper, carrot & soya beans in a soy sauce & ginger vinaigrette.

CREAM TEA

A fruit scone, with butter, jam & clotted cream, served with a pot of tea of your choice.

For one 5.35 | For two 7.95



CLASSICS

CROQUE MONSIEUR 6.55
Grilled bloomer bread filled with Swiss cheese, ham & cheese Béchamel, served with a side salad.
Add parmentier potatoes. 2.50

CROQUE MADAME 7.45
Grilled bloomer bread filled with Swiss cheese, ham & cheese Béchamel, topped with a fried egg, served with a side salad.
Add parmentier potatoes. 2.50

VALERIE CLUB 8.75
Roasted chicken breast, ham, lettuce, tomato & mayonnaise on toasted bread, with a side salad & parmentier potatoes.

CROISSANTS

GRILLED CHEESE & TOMATO CROISSANT **v** 6.70
Cheddar cheese & tomato, with a side salad & a cabbage slaw.

GRILLED HAM & CHEESE CROISSANT 6.85
Cheddar cheese & ham, with a side salad & a cabbage slaw.

SMOKED HOUMOUS HARISSA CROISSANT **v** 7.00
Chargrilled vegetables & smoked houmous harissa, with a side salad & a cabbage slaw.

YOU CHOOSE THE OCCASION



Be it a Birthday, Wedding or Baby shower.

We handmade your exquisite cake
READY FOR IN STORE COLLECTION
WWW.PATISSERIE-VALERIE.CO.UK



TAG US IN YOUR PICS @PATISSERIEVALERIE

LUXURY HANDCRAFTED AFTERNOON TEA FOR TWO / 25.00



MINIATURE PATISSERIE

TEA SANDWICHES & QUICHE

SCONES WITH JAM & CLOTTED CREAM

CHOOSE FROM EITHER A LUXURY LOOSE LEAF TEA OR OUR OWN BLEND OF COFFEE

ADD 2 GLASSES OF PROSECCO*
5.00 - *only available at selected stores

VEGETARIAN OPTION AVAILABLE ON REQUEST.

DESSERTS

WARM CHOCOLATE BROWNIE **v** 4.95
Served warm with a scoop of ice cream & chocolate sauce.

SEASONAL HANDMADE TART **v** 4.95
A slice of our seasonal handmade tart served warm with custard or a scoop of ice cream.

ICE CREAM **v** 4.95
3 scoops of Valerie's ice cream. Please ask your server for flavour options.

PATISSERIE **vo**
A range of individual handmade patisserie & classics are available from the sweet counter.

CHOOSE AN ICE & A SLICE FOR 5.50
Choose one of the classics & a scoop of ice cream