

WE CREATE... EXPERIENCES



RESTAURANT · BAR · WINE EMPORIUM

EASTER BREAKFAST

Served Easter Saturday, Sunday and Monday Saturday 10am-2pm / Sunday 9.30-11.30am / Monday 10am-2pm

THE VALLEY SMOKEHOUSE POACHED HADDOCK WITH POACHED EGGS	£9.00
CREAMY PORRIDGE WITH WILD FLOWER HONEY AND BLUEBERRIES	£5.50
THE VALLEY SMOKEHOUSE SMOKED SALMON WITH SCRAMBLED EGGS	£8.50
M&B FULL ENGLISH	£11.0
(M&B sausage, smoked bacon, mushroom, tomato, baked beans, egg and the best black pudding)	
SMASHED AVOCADO AND POACHED EGG TOASTED SOURDOUGH	£8.00
(add smoked salmon / maple glazed bacon – 2.00)	
ULTIMATE STACK	£7.95
(M&B style pancakes with streaky bacon, maple syrup and blueberries – Veggie? Why not try it with yoghurt?)	
ENGLISH MUFFINS	
CLASSIC EGGS BENEDICT WITH SMOKED BACON	£8.50
EGGS ROYALE	£9.00
EGGS FLORENTINE	£7.95
(add smoked salmon / grilled bacon – 2.00)	
SMASHED AVOCADO, VALLEY SMOKEDHOUSE SMOKED SALMON AND POACHED	£10.0
EGGS	

Please speak to a member of staff if you require any information about allergens. Fish and meat may contain bones. Our kitchen does use nuts and seeds and so we cannot 100% guarantee food can be free of traces although we will do our very best.

Our kitchen runs with just one chef. Due to all food being freshly prepared, there may be a wait during our busy times.

There will be a 12.5% service charge added to your final bill.



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EASTER LUNCH

Served Sunday & Monday 12pm - 4.30pm

STARTERS

Smith's Farm cauliflower soup with hazelnuts and truffle and smoked cheese croutons

The valley Smokehouse haddock fish cake, smoked haddock cream, poached Burford Brown

Lamb shoulder croquette with anchovies, black pudding, mushroom puree and wild garlic

Chestnut mushroom orzotto, mushroom powder and black garlic

Old school King Prawns cocktail with sourdough

MAINS

Sirloin of Hereford beef, honey roasted carrots & parsnips, roasties, Yorkie pud & red wine gravy

Rack of Rhug Estate lamb with lamb shoulder croquette, black garlic puree and gazed baby carrots (+£3)

Fillet of Cornish cod, hen of the woods mushrooms, celeriac and mushroom broth

Breast of chicken, potato terrine, green beans, wild garlic and jus

Pan fried gnocchi, wild mushroom, truffle and parmesan ragu

PUDDINGS

The Mole & Badger bread and butter pudding with vanilla ice cream

Passion fruit soufflé with banana ice cream

Buttermilk panna cotta with Yorkshire rhubarb sorbet, rhubarb consommé and ginger biscuit

Selection of cheeses, buttermilk crackers and grapes

2 courses £24.50 / 3 courses £28.00

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EASTER SUNDAY AND MONDAY

Kids Menu

MAINS

Roast beef, yorkie, roasties, honey roasted carrots & parsnips and gravy

Pork & Apple sausages, creamy mash, green bean & gravy

Chicken goujons with chips and peas

Creamy cheese pasta

PUDDINGS

Vanilla ice cream with chocolate sauce

Fresh strawberries with vanilla ice cream

Mixed berry Eton mess

£10.00

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AFTERNOON TEA

CREAM TEA

2 Freshly Baked Fruit Scones, Strawberry Jam, Clotted Cream & a Pot of Tea or a Speciality Coffee of Your Choice

PROSECCO TEA

Glass of House Prosecco, Selection of Finger Sandwiches, 2 Freshly Baked Fruit Scones, Clotted Cream, Strawberry Jam & a Selection of Mini Treats & a Pot of Tea or a Speciality Coffee of Your Choice

M&B TEA

Glass of House Prosecco on arrival, Selection of Open Sandwiches, Venison & Black Pudding Scotch Egg, Berkshire Pork & Apple Sausage Roll, Nocellera Olives, 2 Freshly Baked Fruit Scones, Clotted Cream, Strawberry Jam & a Selection of Mini Treats & a Pot of Tea or a Speciality Coffee of Your Choice & a cheeky G&T.Coffee of Your Choice

£ 6.50 Per Person

£ 22.00 Per Person

£ 35.00 Per Person

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MOLE & BADGER

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BAR MENU

BAR SNACKS

36 Month-aged Comté Cheese	£ 5.50
Crispy Goat's Cheese with caramelised squash & walnuts	£ 4.95
Berkshire pork & apple sausage Roll with Brown Sauce	£ 5.00
Truffle & parmesan Arancini with truffle mayonnaise	£ 4.95
Smoked Cod Hash Brown with light Curry Sauce	£ 5.95
Nocellera Olives	£ 3.95
Popcorn Mussels with Mary Rose Sauce	£ 5.50

SCOTCH EGG

Venison & Black pudding scotch Egg with Mustard Mayonnaise	£ 5.50
Old School Berkshire Pork Scotch Egg with Mustard Mayonnaise	£ 5.00



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