

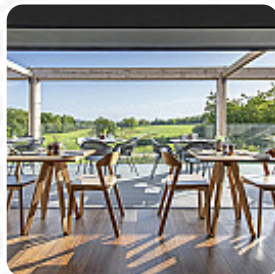


## ***The Kitchen At Feldon Valley Menu***

<https://menulist.menu>

Sutton Lane, Lower Brailes, United Kingdom

(+44)16086856333,(+44)16086856333 - <http://feldonvalley.co.uk/kitchen/>



The place from Lower Brailes offers 169 different **meals and drinks on the card** at an average £9. What [Lucas Lopez](#) likes about The Kitchen At Feldon Valley:

Slow pace of life when I'm used to it, but not bad. Food was excellent. Something different and good again. Very delicious. Burger, who originally looks expensive for a burger, is massive and very tasty. Not everything about quantity about quality, here you both get with the burger! [read more](#). The restaurant is accessible and can therefore also be used with a wheelchair or physical disabilities. What [Luca Pauwels](#) doesn't like about The Kitchen At Feldon Valley:

The flavours and quality of the food were very nice but served lukewarm. If anyone had asked at the time we would have said. The hake was a rather small portion. The Irish coffee was delicious. The custard too wasn't hot enough but acceptable on a hot crumble. I do wish that they would serve a decent size glass of wine. We love coming here to the bar for their day time food but won't return to the restaurant. [read more](#). At The Kitchen At Feldon Valley in Lower Brailes, you get a abundant brunch for breakfast and you can eat as much as you want pamper, the restaurant serves but also **meals from the European context**. Of course, the right drink to accompany a meal is a must; for this purpose, this *gastropub* offers you a wide variety of tasty, local alcoholic beverages like beer or wine, It's possible to chill out at the bar with a freshly tapped beer or other alcoholic and non-alcoholic drinks.

# *The Kitchen At Feldon Valley Menu*



## *Appetizers*

BONELESS CHICKEN WINGS £8

## *Soups*

SOUP OF THE DAY £6

## *Antipasti*

BURRATA £9

## *Fish dishes*

FISH OF THE DAY £20

## *Drinks*

GLASS OF WINE

## *A la carte*

LAMB RUMP £24

## *Cider*

ASPALL CIDER

## *Beers*

BECKS BLUE (NON ALCOHOLIC)

## *Temaki/ Futo-Maki*

TUNA TARTARE £9

## *VIP Drinks*

BOMBAY SAPPHIRE

## *Tea*

GREEN TEA

## *Meal Deals*

HAM, EGG CHIPS £11

## *Small Plates*

MARINATED GREEN OLIVES £4

## *Coffee and Tea*

ENGLISH BREAKFAST TEA

## *Beer & Cider*

COTSWOLD PREMIUM LAGER

## *1st Course*

TWICE BAKED CHEESE SOUFFLE £9

## *Tea & Infusions*

RED BERRY TEA

## *Cognac & Brandy*

REMY MARTIN XO FRANCE

## *Hot Drink*

HOT CHOCOLATE £2

## *DIGESTIFS*

NONINO GRAPPA, ITALY

## *Sides & Snacks*

TRIPLE COOKED CHIPS £4

## *Port & Sherry*

TAYLORS FINE TAWNY PORT £6

# The Kitchen At Feldon Valley Menu



## Citrus / Herb

CHASE PINK GRAPEFRUIT POMELO

## Selection of Teas

MOJITO MINT TEA

## Teas and Infusions

EARL GREY TEA

## Gin Bar

SLINGSBY RHUBARB GIN

## Tea O Organik

CHAMOMILE LAVENDER TEA

## Young Diners

TWO SCOOPS OF HOMEMADE ICE CREAM £7

## Shorter Cocktails

TOMMY'S MARGARITA £9

## Spring Starters

SMOKED MACKEREL PATE £8

## Nibbles for the Table

HOMEMADE POTATO AND SHALLOT LOAF

*These types of dishes are being served*

BURGER

## Salads

GREEK SALAD £11

MIXED LEAF SALAD £4

## Alcoholic Drinks

GUINNESS

PERONI

## Mains

PADDOCK FARM OF BRAILES ROAST MEATS

PADDOCK FARM PORK TENDERLOIN £22

## Side dishes

SAVOY CABBAGE £4

SKINNY FRIES £4

## Spirits

COTSWOLD DRY GIN

AMERICANO £2

## Main Course

WILD MUSHROOM TAGLIATELLE £15

PAN FRIED HAKE FILLET £24

## Champagne

FORGET BRIMONT BRUT 1ER CRU, FRANCE

R DE RUINART BRUT, FRANCE

## For the Table

HOMEMADE TANGZHONG BREAD ROOSTER BREAD £5

# The Kitchen At Feldon Valley Menu



MARINATED MIXED OLIVES AND  
CAPERBERRIES £4

## *Draught*

CARLING

PRAVHA

## *Dessert Wine & Port*

CHÂTEAU PETIT VERDINES,  
SAUTERNES, BORDEAUX 2018 £8

COTEAUX DU LAYON, CHAUME,  
DOMAINE DES FORGES, LOIRE 2017 £7

## *After Dessert Cocktails*

COTSWOLD ESPRESSO MARTINI £10

FELDON OLD FASHIONED £8

## *Starters*

SEASONAL SOUP OF THE DAY £6

ROAST CHICKEN LEG PARMA HAM  
TERRINE £7

HARISSA CAULIFLOWER £7

## *Gin*

MONKEY 47

PLYMOUTH GIN

ROKU GIN

## *Hot drinks*

CAPPUCCINO LATTE £3

DECAF ENGLISH BREAKFAST TEA

IRISH COFFEE £6

## *Puddings*

HONEY PARFAIT £8

THREE BRITISH CHEESES £10

BRITISH CHEESE SELECTION £10

## *Rosé Wine*

DOMAINE MONTROSE ROSÉ, IGP PAYS  
D'OC 2019 FRANCE

SAINT MAX ROSÉ, COTES DE  
PROVENCE, MONT-REDON 2020 FRANCE

SANCERRE ROSÉ, LA GRANDE DIMIERE,  
DOMAINE MAX-ROGER 2018 FRANCE

## *Sparkling Wine*

PROSECCO SPUMANTE BRUT DOC,  
ITALY

GUSBOURNE ROSÉ BRUT, ENGLAND

GUSBOURNE BLANC DE BLANCS,  
ENGLAND

## *Draught Beers, Ales, Stout & Cider*

DOOMBAR

NORTH COTSWOLD BREWERY  
WINDRUSH ALE

HOOKY

## *'Classic' Mains*

PADDOCK FARM 7OZ BAVETTE  
STEAK £24

ALE BATTERED FISH TRIPLE  
COOKED CHIPS £17

FELDON VALLEY CHEESE BACON  
BURGER £18

# The Kitchen At Feldon Valley Menu



## Coffee



ESPRESSO MARTINI	£9
ESPRESSO	£2
FLAT WHITE COFFEE	£3

COFFEE

## Gin & Vodka

COTSWOLD OLD TOM

COTSWOLD WILDFLOWER GIN

ABSOLUT BLUE VODKA

ABSOLUT VANILLA VODKA

## Bottled Beers, Ales & Cider

COTSWOLD PILS

NORTH COTSWOLD BREWERY  
SHAGWEAVER GOLDEN ALE 500ML

HOOK NORTON FLAGSHIP ALE 500ML

PEARSON'S BOTTLED CIDER 500ML

## Cocktails

COTSWOLD BREEZE	£9
SWEET SUMMER	£8
OLD COTSWOLD NEGRONI	£10
MARTINI ROYALE	£8
KIR ROYALE	£8

## DIGESTIF

DELAMAIN COGNAC PALE DRY XO  
FRANCE

CASTAREDE VSOP BAS ARMAGNAC,  
FRANCE

COTSWOLD SINGLE MALT WHISKY,  
ENGLAND

OBAN 14 YEAR OLD SINGLE MALT  
WHISKEY, SCOTLAND

TALISKER 10 YEAR OLD SINGLE MALT  
WHISKEY, SCOTLAND

BALVENIE 12 YEAR OLD SINGLE MALT  
WHISKEY, SCOTLAND

LAGAVULIN 16 YEAR OLD SINGLE MALT  
WHISKEY, SCOTLAND

## Dessert



STICKY TOFFEE  
PUDDING £8

CHOCOLATE STOUT  
CAKE £8

CAKE OF THE DAY £4

ROASTED WHITE CHOCOLATE  
MOUSSE £9

BUTTERMILK VANILLA PANNACOTTA £8

LEMON MERINGUE FRANGIPANE £8

CARAMELISED PINEAPPLE £7

TWO SCOOPS HOMEMADE ICE  
CREAM OR SORBET £8

## Dessert Wine, Port & Sherry

CHÂTEAU PETIT VERDINES,  
SAUTERNES, BORDEAUX 2018 (37.5CL)  
FRANCE

COTEAUX DU LAYON, CHAUME,  
DOMAINE DES FORGES, LOIRE 2017  
(50CL) FRANCE

RIESLING, PALLISER ESTATE, NOBLE  
LATE HARVEST, MARTINBOROUGH 2016  
(37.5CL) NEW ZEALAND

TENUTE NARDI VIN SANTO, DOC DEL  
CHIANTI, TOSCANA 2010 (50CL) ITALY

TAYLORS FINE TAWNY PORT, PORTUGAL

FONSECA, VINTAGE PORT, DOURO 2007  
PORTUGAL

GONZALEZ BYASS, TIO PEPE, SPAIN



# The Kitchen At Feldon Valley Menu



GONZALEZ BYASS, NECTAR, PEDRO  
XIMENENEZ, DULCE, SPAIN

## Main

GRILLED SMOKED BACK BACON,  
TOASTED BRIOCHE BUN £6

LOCAL BUTCHERS' SAUSAGES,  
TOASTED BRIOCHE BUN £6

FRIED COTSWOLD EGGS, TOASTED  
BRIOCHE BUN £5

TOASTED TEA CAKE, BUTTER JAM £4

SANDWICHES OF THE DAY £6

SMOKED SALMON BAGEL, LEMON  
CREAM CHEESE, PICKLED RED  
ONIONS, CAPERS £12

REUBEN, PASTRAMI, RUSSIAN  
DRESSING, SAUERKRAUT,  
GHERKINS, EMMENTAL CHEESE £12

CORONATION CHICKEN BAGUETTE,  
CURRIED CHICKEN, APRICOTS,  
ALMONDS, RAISINS £12

GREEK GRILLED CHEESE,  
CHEDDAR CHEESE, FETA CHEESE,  
GRILLED RED PEPPERS, BLACK  
OLIVES £11

FELDON VALLEY BACON AND  
CHEESE BURGER £18

ALE BATTERED FISH AND TRIPLED  
COOKED CHIPS £17

SALT AND PEPPER SQUID, LEMON  
AIOLI £7

HUMMUS, POMEGRANATE, OLIVE  
OIL, TOASTED BREAD £6

SKIN ON SKINNY FRIES £4

HOMEMADE DOUGHNUTS, SALTED  
CARAMEL DIPPING SAUCE £4

RICOTTA GNUDI £17

## White wine

DOMAINE MONTROSE VIOGNIER, IGP  
CÔTES DE THONGUE, 2019 FRANCE

GRILLO, URIEL, POGGIO ANIMA, IGT,  
SICILY 2019 ITALY

PINOT GRIGIO, GRAVES DE FRUILI, SAN  
SIMONE 2019 ITALY

MÂCON UCHIZY, GERALD ET PILLIBERT  
TALMARD 2020 FRANCE

PENCARROW, SAUVIGNON BLANC,  
MARTINBOROUGH 2019 NEW ZEALAND

LUGANA LA CONCHIGLIA, CITARI,  
LOMBARDIA 2018 ITALY

RIESLING, QBA, FRITZ HAAG, MOSEL  
2018 GERMANY

FALANGHINA, LA SIBILIA 2018 ITALY

SANCERRE, ANDRÉ DEZAT ET FILS 2019  
FRANCE

ALBARINO, DAVILA, ADEGA VALMINOR,  
RIAS BAIXAS 2018 SPAIN

SAINT ROMAIN CHARDONNAY, DOMAINE  
MATROT 2014 FRANCE

CHABLIS, DOMAINE WATSON 2018  
FRANCE

PINOT GRIS, EYRIE VINEYARDS,  
DUNDEE HILLS, OREGON 2016 USA

GUINEVERE, GUSBOURNE, KENT 2018  
ENGLAND

DOMAINE TRAPET, OX PINOT  
AUXERROIS 2017 FRANCE

MEURSAULT LES VIREUILS, DOMAINE  
DUPONT, FAHN 2018 FRANCE

## Red Wine

SANGIOVESE, BELIAL, POGGIO ANIMA,  
IGT, TOSCANA 2019 ITALY

FAMILIA CASSONE, MALBEC, FINCA LA  
FLORENCIA, ARGENTINA

# *The Kitchen At Feldon Valley Menu*



CHÂTEAU PEYRAT, CÔTES DE  
CASTILLON, BORDEAUX 2016 FRANCE

LES MONTÉES DE ST LAY PINOT NOIR,  
SERGE DAGUENEAU, LOIRE 2016  
FRANCE

VALSERRANO CRIANZA RIOJA 2016  
SPAIN

CAMINS DEL PRIORAT, ALVARO  
PALACIOS 2016 SPAIN

NEBBIOLO, LANGHE, PAOLO SCAVINO,  
PIEDMONT 2016 ITALY

PINOT NOIR ROHRENDORF, WEINGUT,  
MITTELBAACH 2017 AUSTRIA

SAVIGNY LES BEAUNE VIEILLES  
VIGNES, DOMAINE SEGUIN MANUEL  
2012 FRANCE

BAROLO, ROCHE COSTAMAGNA,  
PIEDMONT 2016 ITALY

PINOT NOIR, GUSBOURNE, KENT 2018  
ENGLAND

CROZES HERMITAGE ROUGE, DOMAINE  
DE ENTREFAUX 2018 FRANCE

CHÂTEAU PLINCE, POMEROL 2014  
FRANCE

GEVERY CHAMBERTIN VIEILLES  
VIGNES, DOMAINE ROSSIGNOL TRAPET  
2015 FRANCE

CHÂTEAU HAUT BATAILLEY, 5ÈME CRU  
CLASSÉ PAUILLAC 2006 FRANCE

JOSEPH PHELPS FREESTONE PINOT  
NOIR, SONOMA COAST 2014 USA

MOREY ST. DENIS LES LOUPS 1ER CRU,  
DOMAINE DE LAMBRAYS 2005 FRANCE

CHÂTEAU CANNON LA GAFFELLIÈRE,  
GRAND CRU SAINT EMILION 2005  
FRANCE

CHÂTEAU GRAND PUY LACOSTE 5ÈME  
CRU CLASSÉ PAUILLAC 2005 FRANCE

# *The Kitchen At Feldon Valley Menu*



## *The Kitchen At Feldon Valley*

Sutton Lane, Lower  
Brailes, United Kingdom

### **Opening Hours:**

Monday 08:30-10:30 12:00-16:00 18:00-20:30

Tuesday 08:30-10:30 12:00-16:00  
18:00-20:30

Wednesday 08:30-10:30 12:00-16:00  
18:00-20:30

Thursday 08:30-10:30 12:00-16:00  
18:00-20:30

Friday 08:30-10:30 12:00-16:00 18:00-20:30





Made with [menulist.menu](https://menulist.menu)

Saturday 08:30-10:30 12:00-16:00  
18:00-20:30

# *The Kitchen At Feldon Valley Menu*

Sunday 08:30-10:30 12:00-14:00

