

# edie's kitchen

## starters

Warm focaccia bread, confit garlic, Sicilian olives £4.95 (serves 2) (V)

Cornish crab cake, sweetcorn risotto, chorizo oil £6.95 (SF)

Crispy pork belly croquette, celeriac puree, apple salad £6.95

Braised octopus, beetroot puree, cavolo nero, hazelnuts, lemon oil £7.95 (GF) (N)

Twice baked goats cheese souffle, red onion marmalade, wilted spinach, white wine cream, shallot & watercress salad £5.95 (V)

Braised neck of lamb, truffle mac 'n' cheese £7.95

Soup of the day £5.50 (V)

## mains

Free range chicken breast, dauphinoise potatoes, wilted spinach, wild mushroom & tarragon jus £15.50 (GF)

Pickled shallot tart tatin, walnuts, goats cheese, chive mash, walnut oil £13.95 (V) (N)

8oz rib eye steak, hand cut chips, confit mushrooms, leeks, confit garlic crème fraiche £23 (GF)

Braised neck of lamb, parsnip puree, tender stem broccoli, pearl barley & baby onion jus £21 (GF)

Pan fried hake, colcannon potatoes, samphire, apple, fennel & brown shrimp dressing £17.50

Pan fried stone bass, truffle & parmesan gnocchi, pancetta, peas, clams, cider £18.95

(GF) gluten free (V) vegetarian (SF) shell fish (N) nuts

# edie's kitchen

## brunch

Toasted banana bread, maple syrup, butter (V) £2.95

Toasted coconut bread, honey, butter (V) £2.95

Smashed avocado, lime, chilli, coriander, sourdough, poached egg (V) £6.50

Edie's scrambled eggs, smoked salmon, sourdough £6.95

Edie's scrambled eggs, smoked bacon, sourdough £6.50

Eggs Benedict £6.95, Royale £7.50, Florentine (V) £6.50

Soup of the day, cheese on toast (V) £5.00

Open steak and mushroom sandwich £9.95

Edie's full English £9.50

Crispy pork belly croquette, celeriac puree, apple salad £6.95

Twice baked goats cheese soufflé, red onion marmalade, wilted spinach, white wine cream, shallot & watercress salad £5.95 (V)

Braised neck of lamb, truffle mac 'n' cheese £7.95

Side of chips £2.50

(N) contains nuts (SF) contains shellfish/crustaceans (GF) gluten free

Please note all dishes can be served with gluten free bread.

# edie's kitchen

## desserts

Dark chocolate terrine, caramelised hazelnuts, vanilla & orange chocolate crème anglaise £5.95 (GF)(N)(V)

Mango & toasted coconut parfait, crispy meringue, mango compote, vanilla fairy floss £5.95 (GFO)(V)

Saffron custard tart, clementine compote, vanilla ice cream £5.50 (V)

Poached pear & frangipane tart, calvados crème fraiche, toasted almonds, marshmallow fluff £5.50

Cheese of the day, lavosh cracker & garnish £3.95

(GF) gluten free (GFO) gluten free option (V) vegetarian (N) nuts