

edie's kitchen

prix fixe
Wednesday – Saturday

(12pm – 2.30pm)

Tuesday – Thursday

6pm – 7pm

Warm focaccia bread, confit garlic, Sicilian olives £5.00 (serves 2) (V)

starters

Braised squid & chorizo, butter bean cassoulet, marinated fennel, crispy squid rings, rouille (GFO)

Pan fried pigeon breast, peas, broad beans, baby turnips, pancetta, green oil (GF)

Twice baked goats cheese soufflé, wilted spinach, pea sauce, parsley oil, pickled shallot salad (V)

Mains

Spring coq au vin, sweet potato mash, wilted spinach, pancetta, peas, broad beans, petit onions, poached mushrooms, white wine cream (GF)

Sage parmesan gnocchi, wild mushroom fricassee, ricotta, truffle crème fraiche, sourdough crumb (V)

Pan fried hake, lyonnaise potatoes, purple sprouting broccoli, warm tartare sauce (GF)

Desserts

Dark chocolate terrine, white chocolate & raspberry crunch, marshmallow fluff, toffee anglaise

Glazed passion fruit tart, coconut ice cream, saffron fairy floss, passion fruit & lime syrup

Rhubarb crème brulee, Edie's vanilla shortbread

2 courses £14.95

3 courses £17.95

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