

edie's kitchen

prix fixe

Wednesday – Friday

12pm – 2.30pm 6pm – 7pm

Saturday (12pm – 2.30pm)

starters

Cornish Asparagus, poached egg, hollandaise (V)

Lamb faggot, mushy peas, malt vinegar & pepper glaze, crispy shallots

Soup of the day

mains

Sausage, mash & onion gravy

Seatrout, scorched baby gem, spring onion fondue, crème fraiche

Wild mushroom, ricotta & pine nut ravioli, wilted spinach, white wine & truffle cream

desserts

Vanilla crème brulee, shortbread biscuit

Dark chocolate orange brownie, vanilla fluff, ruby orange ice cream

Cheese of the day, lavosh cracker & garnish

2 courses £14

3 courses £17.50