

# 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 pork belly croquette, beetroot & apple puree, pea shoots, granny smith apple salad

Warm sesame crusted goats cheese, summer vegetable salad, lemon oil, mojo Verdi (GF)

Twice baked smoked applewood cheese soufflé, wilted spinach, wild mushroom fricassee (V)

## **mains**

Sausage, mash & onion gravy (GF)

Beetroot, ricotta, toasted pine nut raviolo, wilted spinach, horseradish & orange sauce vierge, pickled beetroot (V)(N)

Pan fried sea trout, scorched baby gem, onion fondue, crème fraiche, new potatoes, green oil, charred spring onion (GF)

## **desserts**

Dark chocolate delice, orange & mascarpone ice cream, spiced rum anglaise, chocolate fairy floss (V)

Lemon meringue pie, champagne & raspberry sorbet (V)

Caramelised pineapple parfait, crispy cardamom meringue, coconut crème anglaise, vanilla fairy floss (GFO)(V)

**2 courses £15.95**

**3 courses £18.95**

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