

# edie's kitchen

## starters

twice baked gruyère soufflé, leeks, white wine cream

smoked bacon potato cake, pea & gammon salad, crispy egg

soup of the day, cheese on toast (GFO)

## mains

braised chicken forestière, creamy mash, fine green beans (GF)

hake, jerusalem artichoke, butter beans, pancetta (GF)

celeriac raviolo, roast celeriac, goats cheese, chilli, sesame & peanuts (N)

## desserts

milk chocolate & sea salted caramel tart, natural yogurt ice cream (V)

rhubarb upside down cake, rum caramel, clotted cream (V)

toffee apple crumble parfait, crispy meringue, vanilla fairy floss (V) (GFO)

cheese of the day, lavosh cracker, chutney (V)

**2 course £15.95**

**3 course £18.95**

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