

# edie's kitchen

## starters

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

Squid ink gnocchi, red wine braised octopus, fennel, seafood bisque, rouille £7.25

Chicken caesar salad croquettes, romaine puree, anchovies, parmesan, baby gem £7.50 (N)

Cornish asparagus, poached egg, hollandaise, gorgonzola, sourdough crumb £7.95 (N) (V)  
(GFO)

Cornish blue souffle, wilted spinach, celery cream, apple & walnut salad £6.25 (V) (N)

Cornish crab, smashed avocado, lime, chilli, coriander, toasted brioche, brown crab  
mayonnaise £7.50 (SF) (GFO)

Soup of the day £5.50 (V) (GFO)

## mains

Pan-roasted chicken breast, tarragon mousse, fondant potatoes, wilted spinach, wild  
mushroom fricassee £16 (GF)

8oz (227gr) rib eye steak, hand cut chips, confit mushrooms, roasted red onions, green  
peppercorn butter £23 (GF)

Lamb rump, smoked aubergine, boulangère potatoes, peas, mint, feta, baby spinach, red  
wine jus £19 (GF)

Wild mushroom, ricotta & pinenut ravioli, wilted spinach, white wine cream, truffle oil  
£14.25 (V) (N)

Pan-fried seabass, new potatoes, pak choi, lemon beurre blanc, brown crab mayonnaise  
£17.95 (GF) (SF)

Pan-fried hake, lyonnaise potatoes, Cornish asparagus, squid ink, mojo verde £17.50 (SF)  
(GF)

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