

MOUNT EDGCUMBE

Nibbles

Bread, Olive Oil & Balsamic Vinegar (v) **3.00**
Marinated Olives (v, gf) **3.50**
Homemade Hummus & Pitta Bread (ve) **4.25**

Nibbles

Garlic Ciabatta (v) **3.95**
Garlic Ciabatta with Cheese (v) **4.50**
Homemade Sausage Rolls **4.50**
Pigs in Blankets / Devils on Horseback **3.95**

Starters

Pumpkin & Butternut Squash Soup (ve) **5.95**

Rustic Breads

Aubergine, Chickpea & Coriander Bites (ve) **5.95**

Harissa and Coconut Dipping Sauce

Parsnip & Cranberry Loaf (v) **6.50**

Mixed Leaves

Baked Goats Cheese Salad (v) **6.75**

Pear, Pecans, Spinach & Cranberry Sauce

Chicken & Crispy Bacon Salad (gf) **6.95**

Sweet Chilli Glaze, Watercress & Avocado

Salmon Gravlax **6.95**

Cucumber Salsa & Croutons

Prawn & Crayfish Cocktail (gf) **7.25**

Baby Gem & Avocado

Chilli Salted Squid (gf) **7.25**

Mixed Salad, Lime, Chilli & Spring Onion with Sweet Chilli Dip

Duck & Pork Terrine **7.75**

Rustic Breads & Edgcumbe Chutney

Shetland Mussels (gf) **7.25**

Mariniere/Al la Crème/Chilli & Tomato/Chorizo & Chickpea (+£1)

Add Bread or Fries (+£1.50) (Subject to Availability)

To Share or Not to Share...

Ploughman's Board (v) **12.50**

4 Cheeses, Sourdough Bread, Apple, Cherry & Sundried tomatoes,
Edgcumbe Chutney, Pickle & Mixed Salad + Mixed Meats £4

Vegetarian Board (v) **13.95**

Grilled Aubergine, Green Olives, Falafels, Feta Stuffed Peppers,
Roasted Artichokes, Homemade Hummus, Breads & Mixed Salad

Vegetarian Chilli Nachos (v, gf) **12.95**

Sour Cream, Salsa, Guacamole, Jalapenos & Melted Cheese

Charcuterie Board **14.95**

Mixed Meats, Pigs in Blankets, Smoked Chicken, Stuffed
Olives, Edgcumbe Chutney, Breads & Mixed Salad

Seafood Board **14.95**

Smoked Salmon, Chilli Squid, Mackerel Pate, Whitebait, Dill Mayo,
Lemon Olives, Breads & Mixed Salad

Beef Chilli Nachos (gf) **14.25**

Sour Cream, Salsa, Guacamole, Jalapenos & Melted Cheese

Mains

10 o/z Sussex Ribeye Steak **20.95**

Butter/Sauce (+£1) Mixed Leaf Salad, Hand Cut Chips

Slow Cooked Lamb Shank **17.75**

Gratin Potato & Purple Sprouting Broccoli

Beef & Port Stew **16.95**

Mustard Mash & Green Beans

Turkey Roast **14.95**

Gammon Roast **15.25**

Both served with Roast Potatoes, Roast Vegetables, Brussel Sprouts, Red Cabbage,
Stuffing, Pigs in Blankets

Honey & Mustard Salmon **15.50**

Pumpkin Seeds, Beetroot & Lentils

Edgcumbe Fish Pie **14.75**

Broccoli & Topped with Cheddar Mash

Harvey's Beer Battered Haddock **13.95**

Hand Cut Chips, Mushy Peas & Tartare Sauce

Winter Halloumi Salad (v) **13.25**

Butternut Squash, Pumpkin Seeds, Mixed Leaves & House Dressing

White Mushroom Risotto (gf, ve) **12.25**

Sides

Fries **3.50**

Hand Cut Chips **3.95**

Mustard Mash **3.95**

Market Salad **3.95**

Mixed Greens **3.95**

Gratin Potato **4.50**

V= Vegetarian

VE= Vegan

GF= Gluten Free

N= Contain Nuts

Please alert your server to any allergies or dietary requirements

Food Service Times

Mon-Thurs 12-3pm 6-9.30pm

Fri-Sat 12-9.30pm (3-6pm Light Menu)

Sunday 12-8pm (4-8pm Light Menu)

MOUNT EDGCUMBE

Desserts

Affogato **3.95**

Shortbread

Christmas Pudding **6.25**

Brandy Custard

Apple, Pear & Walnut Crumble (n) **6.50**

Vanilla Custard

Chocolate Orange Cheesecake **6.50**

Orange & Cranberry Sauce

Selection of Local Cheeses **8.95**

With Crackers, Homemade Chutney, Grapes & Celery

Choose 3 From the Following:

Ashmore (Cheddar, Canterbury)

Brighton Blue (Blue, High Weald)

Chilli Marble (Soft, High Weald)

Chaucer's Camembert (Soft, Canterbury)

Winterdale (Cheddar, North Downs)

Hot Drinks

Tea (Breakfast, Earl Grey, Herbal Selection) **1.95**

Espresso **2.10/2.50**

Americano **2.50**

Latte **2.80**

Cappuccino **2.80**

Flat White **2.80**

Hot Chocolate **2.90**

Vegan Dark Chocolate & Coconut Pudding Pot (ve, gf) **6.25**

Sticky Toffee Pudding (gf) **6.50**

Toffee Sauce & Vanilla Custard

Selection of Ice Creams/Sorbets

1 Scoop **1.75**

2 Scoops **3.50**

3 Scoops **5.25**

Ice Cream Flavours: Vanilla, Chocolate, Strawberry, Honeycomb, Cherry, Chocolate Orange, Mint Chocolate Chip, Mince Pie

Sorbet Flavours: Mango, Raspberry, Orange

Local 'Speakeasy' Alcohol Infused Ice Cream

Limoncello

Spiced Rum

1 Scoop **2.00**

2 Scoop **4.00**

3 Scoop **6.00**

Liqueur Coffees **6.95**

Irish—Jamesons

Calypso—Tia Maria

Parisienne—Martell VS

Nutty Monk—Frangelico

Amaretto Coffee

Baileys Coffee

Dessert Wines & After Dinner Drinks

Trentham Noble Taminga (White) Australia 2013 **7.25** 125ml **19.95** 500ml

Myriad Grenache (Red) South Africa 2009 **8.75** 125ml **26.25** 375ml

Domaine du Noble Loupiac Brodeaux, France 1990 **75.00** 750ml

Taylors LBV Port **4.25** 50ml

Taylors 10 Year Port **4.95** 50ml

Limoncello **2.75** 25ml

Espresso Martini **7.50**

Calvados **3.25** 25ml

Martell VS **3.50** 25ml

Remy Martin VSOP **4.50** 25ml

Janneau Armagnac VSOP **3.80** 25ml