

MOUNT EDGCUMBE

Desserts Mon-Thurs 12-3pm 6-9.30pm Fri-Sat 12-9.30pm

Affogato with Shortbread **3.95**

Vegan Coconut Crème Brulee (ve, gf) **6.25**

Strawberry, Raspberry & Mango Crumble with Custard (n) **6.50**

Espresso Chocolate Cake with Clotted Cream (alc) **6.50**

Vanilla Panna Cotta with Blackberry Coulis & Shortbread **6.50**

Apple Tart with Vanilla Ice Cream (alc) **6.75**

Selection of Ice Creams & Sorbets: Vanilla, Chocolate, Strawberry, Honeycomb / Mango, Raspberry, Orange

1 Scoop **1.75** 2 Scoops **3.50** 3 Scoops **5.25**

Speakeasy Alcohol Infused Ice Cream: Limoncello, Spiced Rum

1 Scoop **2.00** 2 Scoops **4.00** 3 Scoops **6.00**

Selection of Cheeses (choose 3): Ashmore Cheddar (Canterbury), Brighton Blue (High Weald), Chilli Marble (High Weald), Chaucer's Camembert (Canterbury), Winterdale Cheddar (North Downs), with Crackers, Homemade Chutney, Grapes & Celery **8.95**

Liqueur Coffees & After Dinner Drinks

Irish – Jamesons

Calyпсо – Tia Maria

Parisienne – Martell VS

Nutty Monk – Frangelico

Amaretto Coffee

Baileys Coffee

6.95

Espresso Martini **8.50**

Taylor's 10 Year Port **4.95** 50ml

Taylor's LBV Port **4.25** 50ml

Remy Martin VSOP **4.50** 25ml

Martell VS **3.50** 25ml

Baileys **4.25** 50ml

Limoncello **2.75** 25ml

Teas & Coffees

Espresso **2.10** Double Espresso **2.50** Americano **2.50** Cappuccino **2.80** Latte **2.80** Flat White **2.80** Hot Chocolate **2.90**

English Breakfast / Earl Grey / Selection of Herbal Teas **1.95**

V=Vegetarian VE=Vegan N=Contains Nuts GF=Gluten Free ALC=Contains Alcohol

Please alert our team to any dietary requirements

Garden Customers – Please place your order at the bar and remember your table number when ordering

Please note that the Garden & Upstairs Restaurant close at 10.30pm

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Nibbles Mon-Thurs 12-3pm 6-9.30pm Fri-Sat 12-9.30pm

Bread, Olive Oil & Balsamic Vinegar (v) **3.00**

Marinated Olives (v, gf) **3.50**

Honey Mustard & Sesame Glazed Sausages **3.75**

Garlic Ciabatta /with Cheese (v) **3.95 / 4.50**

Homemade Hummus & Pitta Bread (ve) **4.25**

Edgcumbe Sausage Rolls **4.50**

Starters Mon-Thurs 12-3pm 6-9.30pm Fri-Sat 12-9.30pm

Soup with Rustic Breads (v) **5.95**

Vegan Spiced Potato Balls with Homemade Ketchup Dip (ve) **5.95**

Courgette & Cheese Baked Frittata with Lambs Lettuce, Green Olives & Walnuts (v, n) **6.25**

Marinated Chicken Skewers with Yoghurt Dip (gf) **6.50**

Local Asparagus wrapped in Prosciutto Ham with Poached Egg & Hollandaise **7.25**

Smoked Duck Salad with Peaches & Bistro Salad (gf) **7.25**

Salmon Pate with Melba Toast **7.25**

Prawn & Crayfish Cocktail with Avocado & Baby Gem (gf) **7.25**

Chilli Salted Squid with Sweet Chilli Dip & Mixed Salad (gf) **7.75**

Shetland Mussels Marinere / A La Crème / Tomato & Chilli with Rustic Bread **7.75**

Sharing Boards Mon-Thurs 12-3pm 6-9.30pm Fri-Sat 12-9.30pm

Ploughman's Board 4 Cheeses, Rustic Bread, Apple, Edgcumbe Chutney, Pickle & Mixed Salad (v) **12.50** Add Mixed Meats **+4.25**

Vegetarian Chilli Nachos Sour Cream, Salsa, Guacamole, Jalapeños & Melted Cheese (v, gf, n) **12.95**

Vegan Board Grilled Aubergine, Roasted Peppers, Olives, Falafels, Roasted Artichokes, Homemade Hummus, Bread & Mixed Salad (ve) **13.95**

Beef Chilli Nachos Sour Cream, Salsa, Guacamole, Jalapeños & Melted Cheese (gf, n) **14.25**

Charcuterie Board Mixed Meats, Glazed Sausages, Smoked Chicken, Olives, Edgcumbe Chutney, Bread & Mixed Salad **14.50**

Seafood Board Smoked Salmon, Chilli Squid, Mackerel Pate, Whitebait, Dill Mayo, Olives, Bread & Mixed Salad **14.95**

Mains Mon-Sat 12-3pm 6-9.30pm

Green Vegetable Risotto with Asparagus, Courgette, Peas, Green Beans (ve) **11.50** Add Parmesan **+1.00**

Halloumi & Beetroot Salad with Couscous & Mixed Leaves (v) **13.25**

Shetland Mussels Marinere / A La Crème / Tomato & Chilli with Rustic Bread **13.75**

Crumbed Chicken Breast with Pepperonata Sauce, Crushed New Potatoes & Green Vegetable Salad **13.75**

Harvey's Beer Battered Haddock & Hand Cut Chips with Tartare Sauce & Mushy Peas **13.95**

Fish Cakes with Spinach Salad & Orange Cream Dressing **14.25**

Confit Duck with Sweet Potato, Broad Beans, Baby Vegetables & Roasted Orange **16.25**

Swordfish with Ratatouille & Chilli Cucumber Salsa (gf) **16.75**

Lamb Rump with Baked Butterbean Mash, Spring Cabbage & Bacon Salad (gf) **18.25**

10oz Sussex Ribeye Steak & Hand Cut Chips with Tomato & Onion Salad, Add House Butter/Sauce **22.95**

Sides

Hand Cut Chips **3.95** Market Salad **3.95** Green Vegetable Salad **3.95** Fries **3.50**

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