

# MOUNT EDGCUMBE

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

Affogato Espresso Coffee, Vanilla Ice Cream & Shortbreads **4.25**

Vegan Eton Mess (ve, gf) **6.50**

Summer Berry Sundae Raspberry Sorbet, Strawberry Ice Cream, Gin Sorbet, Blackberry Coulis & Fresh Fruit (gf, alc) **6.50**

Hazelnut Chocolate Mousse (n) **6.50**

Lemon Tart **6.75**

Tropical Cheesecake Mango, Pineapple & Passionfruit (n) **6.95**

Selection of Ice Creams & Sorbets: Vanilla, Chocolate, Strawberries & Cream, 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) and 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**

Cannellini Bean, Watercress, Sun-Dried Tomato & Pepper Salad (ve, gf) **6.50**

Ale Battered Halloumi with Mixed Leaves & Garlic Mayo Dip (v) **6.75**

Lamb Meatballs with Crostini, Goats Cheese Sauce & Onion Confit **7.25**

Prawn & Crayfish Cocktail with Avocado & Baby Gem (gf) **7.50**

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**

Summer Duck Salad with Watermelon, Pink Grapefruit & Cashew Nuts (n, gf) **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 **+5.25**

Vegetarian Chilli Nachos with 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 with 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 Courgette, Peas, Lime & Green Beans (ve, gf) **11.50** Add Parmesan **+1.00**

Vegan Sticky Noodles with Mixed Vegetables, Chilli, Raisins, Peanut Butter & Tamarind Sauce (ve, n) **11.95**

Chicken Caesar Salad with Garlic Croutons, Caesar Dressing & Parmesan Shavings **12.75**

Pork & Pineapple Skewers with Basmati Rice, Pea & Broad Bean Salad & BBQ Sauce **13.25**

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

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

Salmon Fillet with Harissa Quinoa, Tomato, Mango, Cucumber & Chimichurri Sauce (gf) **16.50**

Tuna Nicoise Salad with Boiled Egg, Tomato, Onion, Green Olives & Mixed Leaves (gf) **17.75**

Lamb Steak on the Bone with New Potatoes, Tomato & Lambs Lettuce Salad & Mint Sauce **18.25**

10oz Sussex Ribeye Steak & Hand Cut Chips with Tomato & Onion Salad & Garlic Butter or Peppercorn Sauce **22.95**

## Sides

Hand Cut Chips **3.95** Market Salad **3.95** Sweet Potato Fries **3.95** Fries **3.50**

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