



Nibbles Sunday 12-8pm

Marinated Olives (ve, gf) **3.95**

Rosemary Focaccia, Olive Oil & Balsamic Vinegar (ve) **3.95**

Vegetable Samosas, Sweet Chilli Dip (ve) **3.95**

Devils on Horseback (gf) **3.95**

Pigs in Blankets **4.25**

Cream Cheese Stuffed Jalapenos, Garlic Mayo (v) **4.25**

Garlic Ciabatta / with Cheese (v) **3.95 / 4.75**

Hummus & Pitta Bread (ve) **4.50**

Duck Spring Rolls, Sweet Chilli Dip **4.50**

Selection of Nibbles,

Vegetable Samosas, Falafels, Duck Spring Rolls, Stuffed Jalapeños, Pigs in Blankets, Garlic Bread, Hummus, Garlic Mayonnaise, Sweet Chilli Dip (n) **14.25**

Starters Sunday 12-8pm

Spiced Pumpkin and Butternut Squash Soup, Rustic Breads (ve) **6.25**

Aubergine, Chickpea & Coriander Bites, Harissa and Coconut Dipping Sauce (ve) **6.75**

Brie, Cranberry & Red Grape Tart (v) **7.25**

Chicken Liver Pâté, Edgumbe Chutney, Mini Bread Rolls **7.50**

Salmon Gravavlax, Cucumber Relish, Dill Cream Cheese, Blinis **7.75**

Ham Hock Salad, Peas, Soya Beans, Watercress, Pumpkin Seeds, Cranberry Dressing (gf) **7.95**

Chilli Salted Squid, Sweet Chilli Dip, Mixed Salad (gf) **8.75**

Prawn & Crayfish Cocktail, Avocado, Baby Gem (gf) **8.75**

Edgumbe Sharing Platters Sunday 12-8pm

Ploughman's Board, 3 Cheeses, Rustic Bread, Apple, Edgumbe Chutney, Pickle & Mixed Salad (v) **13.50** Add Mixed Meats **+5.75**

Vegetarian Chilli Nachos with Sour Cream, Salsa, Guacamole, Jalapeños & Melted Cheese (v, gf, n) **13.50**

Vegan Board, Aubergine, Olives, Falafels, Roasted Artichokes & Peppers, Hummus, Mixed Smoked Nuts, Bread & Mixed Salad (ve,n) **14.95**

Beef Chilli Nachos with Sour Cream, Salsa, Guacamole, Jalapeños & Melted Cheese (gf, n) **14.95**

Charcuterie Board, Mixed Meats, Glazed Sausages, Smoked Chicken, Olives, Edgumbe Chutney, Bread & Mixed Salad **15.25**

Seafood Board, Smoked Salmon, Chilli Squid, Mackerel Pâté, Whitebait, Dill Mayo, Olives, Bread & Mixed Salad **15.95**

Mains Sunday 12-5pm

Nut Roast, Roast Potatoes, Roasted Vegetables, Red Cabbage, Brussel Sprouts, Vegan Stuffing & Sausage, Gravy (ve,n) **13.75**

Roast Turkey, Roast Potatoes, Roasted Vegetables, Red Cabbage, Brussel Sprouts, Stuffing, Pigs in Blankets, Gravy **16.75**

Roast Gammon, Pineapple, Roast Potatoes, Roasted Vegetables, Red Cabbage, Brussel Sprouts, Stuffing, Pigs in Blankets, Gravy **16.95**

Roast Beef, Roast Potatoes, Roasted Vegetables, Red Cabbage, Brussel Sprouts, Stuffing, Pigs in Blankets, Gravy **16.95**

Wild Mushroom Risotto (ve,gf) **12.95** Add Parmesan **+1.00**

Fish Pie, Broccoli (gf) **15.95**

Chilli Glazed Salmon, Sweet Potato Mash, Tender Stem Broccoli (gf) **18.95**

Sides

Hand Cut Chips **4.50** Fries **3.95** Market Salad (gf) **3.95** Cauliflower Cheese **3.95**

V=Vegetarian VE=Vegan N=Contains Nuts GF=Gluten Free GF Bread available.

Please alert our team to any dietary requirements.

A discretionary 12.5% service charge will be added to your bill.



Desserts Sunday 12-8pm

Affogato, Espresso Coffee, Vanilla Ice Cream & Shortbreads **4.95**

(Why not add a shot of liquor to your affogato?... ask for our options!)

Christmas Pudding, Brandy Custard **6.50**

Lemon Panna Cotta, Raspberry Coulis (gf) **6.75**

Sticky Toffee Pudding, Vanilla Custard (gf,n) **6.95**

Vegan Brownie, Vanilla Coconut Ice Cream (ve,gf,n) **6.95**

Chocolate Orange Cheesecake **7.50**

Selection of Ice Creams: Vanilla, Chocolate, Baileys, Cinnamon, Honeycomb, Vegan Coconut (gf)

And /Or Sorbets: Sour Cherry & Amaretto, Mango, Raspberry (ve,gf)

1 Scoop **1.90** 2 Scoops **3.80** 3 Scoops **5.70**

Selection of Cheeses: Brighton Blue (High Weald), Chaucer's Camembert (Canterbury) and Winterdale Cheddar (North Downs),

Crackers and Edgumbe Chutney **8.95**

Kid's Menu Sunday 12-5pm

Mac and Cheese (v) **5.95**

Kids Turkey Roast **7.95**

Kids Gammon Roast **8.25**

Liqueur Coffees 6.95

Irish – Jamesons

Calypso – Tia Maria

Parisienne – Martell VS

Nutty Monk – Frangelico

Amaretto Coffee

Baileys Coffee

After Dinner Drinks

Limoncello **3.95** (25ml)

Martell VS **4.25** (25ml)

Baileys **4.95** (50ml)

Taylor's LBV Port **4.95** (50ml)

Remy Martin VSOP **5.50** (25ml)

Taylor's 10 Year Tawny Port **6.95** (50ml)

Espresso Martini **8.95**

Dessert Wines

Trentham Noble Taminga (White), Australia 2013, 11% **7.25** (125ml) **20.95** (Bottle - 375ml)

Pouderoux Maury (Red), France 2016, 15% **9.25** (125ml) **35.95** (Bottle - 500ml)

V=Vegetarian VE=Vegan N=Contains Nuts GF=Gluten Free Please alert our team to any dietary requirements

A discretionary 12.5% service charge will be added to your bill.