



Nibbles Sunday 12-8pm

Marinated Olives (ve, gf) **4.25**

Rosemary Focaccia, Olive Oil & Balsamic Vinegar (ve) **4.25**

Vegetable Samosas, Sweet Chilli Dip (ve) **4.25**

Honey Mustard & Sesame Glazed Sausages **4.25**

Cream Cheese Stuffed Jalapenos, Garlic Mayo (v) **4.75**

Garlic Ciabatta / with Cheese (v) **4.25 / 4.95**

Hummus & Pitta Bread (ve) **4.75**

Duck Spring Rolls, Sweet Chilli Dip **4.75**

Selection of Nibbles: **14.50**

Vegetable Samosas, Falafels, Duck Spring Rolls, Stuffed Jalapeños, Glazed Sausages, Garlic Bread, Hummus, Garlic Mayonnaise, Sweet Chilli Dip (n)

Starters Sunday 12-8pm

Tomato & Basil Soup, Bread (ve) **6.25**

Battered Banana Blossom, Vegan Tartare, Mixed Salad (ve,n) **6.95**

Stilton & Broccoli Quiche, Pea Shoots & Balsamic Glaze (v) **7.25**

Salmon Pâté, Pink Peppercorns, Mini Rolls **7.95**

Pulled Pork Taco, Almond Mole Sauce, Avocado & Coriander Salsa (n) **8.25**

Smoked Duck Salad, Mixed Nuts, Orange Segments, Berry Dressing (gf,n) **8.50**

Chilli Salted Squid, Sweet Chilli Dip, Mixed Salad (gf) **8.95**

Prawn & Crayfish Cocktail, Avocado, Baby Gem (gf) **9.25**

Shetland Mussels: Marinere, À La Crème or Tomato & Chilli, Rustic Bread OR Fries **9.50**

Edgcombe Sharing Platters Sunday 12-8pm

Vegetarian Chilli Nachos with Sour Cream, Salsa, Guacamole, Jalapeños & Melted Cheese (v, gf, n) **13.95**

Ploughman's Board, 3 Cheeses, Rustic Bread, Apple, Edgcombe Chutney, Pickle & Mixed Salad (v) **14.75** Add Mixed Meats **+5.75**

Vegan Board, Aubergine, Olives, Falafels, Roasted Artichokes & Peppers, Hummus, Mixed Smoked Nuts, Bread & Mixed Salad (ve,n) **15.25**

Beef Chilli Nachos with Sour Cream, Salsa, Guacamole, Jalapeños & Melted Cheese (gf, n) **15.50**

Charcuterie Board, Mixed Meats, Glazed Sausages, Smoked Duck, Olives, Edgcombe Chutney, Bread & Mixed Salad **15.75**

Seafood Board, Smoked Salmon, Chilli Squid, Mackerel Pâté, Whitebait, Dill Mayo, Olives, Bread & Mixed Salad **16.50**

Mains Sunday 12-5pm

Sunday Roasts: All served with Roasted Vegetables, Roast Potatoes, Roasted Beetroot, Broccoli, Yorkshire Pudding & Gravy

(Add Cauliflower Cheese **£4.25**)

Nut Roast (v) **13.50**

Marinated Half Chicken Roast **14.95**

Roast Leg of Lamb **16.75**

Roast Sirloin of Beef **16.95**

Spring Risotto (ve,gf) **13.50** Add Parmesan(v,gf) **+1.00**

Halloumi (v) or Cilantro & Lime Tofu (ve) & Roasted Beetroot Salad, Quinoa, Pomegranate, Walnuts, (gf,n) **14.50**

Fish Cakes, Spinach, Shallots, Capers, Dill & House Dressing **15.25**

Shetland Mussels: Marinere, À La Crème or Tomato & Chilli, Rustic Bread or Fries **16.50**

Sides: Fries **4.25** Market Salad (gf) **4.25** Cauliflower Cheese **4.25** Hand Cut Chips **4.50**

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.

100% of the service charge is shared equally with the team at The Mount Edgcombe. Thank you.



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!)

Pear & Peach Crumble, Vegan Custard (ve,gf) **6.75**

Banana Spring Rolls, Toffee Sauce, Coconut Ice Cream **6.75**

White Chocolate Blondie, Chocolate Ice Cream (gf) **6.95**

Mille-Feuille, Strawberries, Raspberry Coulis **7.25**

Rhubarb Posset, Ginger Shortbreads, Berries Coulis **7.50**

Selection of Ice Creams: Vanilla, Chocolate, Honeycomb, Strawberry (gf)

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

1 Scoop **2.25** 2 Scoops **4.50** 3 Scoops **6.75**

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) **6.95**

Sausage, Fries & Beans **7.95**

Grilled Chicken, Fries & Peas **7.95**

Kids Roast **9.95 (Beef, Lamb or Chicken)**

Liqueur Coffees 7.95

Irish – Jameson

Calypso – Tia Maria

Parisienne – Martell VS

Nutty Monk – Frangelico

Servile – Cointreau

Jamaican – Kraken Black Spiced Rum

Amaretto Coffee

Baileys Coffee

After Dinner Drinks

Limoncello **3.95** (25ml)

Martell VS **4.25** (25ml)

Baileys **4.95** (50ml)

Taylors LBV Port **4.95** (50ml)

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

Taylors 10 Year Tawny Port **6.95** (50ml)

Espresso Martini **8.95**

Dead Man's Iced Coffee **10.50**

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)

Teas & Coffees

Espresso **2.10** Double Espresso **2.80** Americano **2.90** Cappuccino **3.00** Latte **3.00** Flat White **3.00** Hot Chocolate **3.20** Mocha **3.50**

English Breakfast / Earl Grey / Selection of Herbal Teas **2.25 (alternative milks available +0.20)**

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