



Nibbles Mon – Thurs 12-2.30pm & 5.30-8.30pm Fri-Sat 12-8.30pm

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

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

Vegetable Spring Rolls, Sweet Chilli Dip (ve) **4.25**

Honey Mustard & Sesame Glazed Sausages **4.25**

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

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

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

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

Selection of Nibbles **14.50**

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

Starters Mon – Thurs 12-2.30pm 5.30-8.30pm Fri-Sat 12-8.30pm

Tomato & Basil Soup, Rustic Breads (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 Tacos, Almond Mole Sauce, Avocado & Coriander Salsa (n) **8.25**

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

Birchden Farm Asparagus, Wrapped in Prosciutto, Poached Egg, Hollandaise Sauce **8.95**

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

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

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

Edgcumbe Sharing Platters Mon – Thurs 12-2.30pm & 5.30-8.30pm Fri-Sat 12-8.30pm

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

Ploughman's Board, 3 Cheeses, Rustic Bread, Apple, Edgcumbe 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 Chicken, Olives, Edgcumbe Chutney, Bread & Mixed Salad **15.75**

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

Mains Mon – Thurs 12-2.30pm 5.30-8.30pm Fri-Sat 12-8.30pm

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**

Beer Battered Haddock, Hand Cut Chips, Tartare Sauce, Minted Mushy Peas **15.25**

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

Coq au Vin in White Wine, Mash & Green Beans (gf) **15.50**

Edgcumbe Beef Burger **16.50**

(Smoked Bacon, Chorizo Sausage, Gherkins, Tomato, Onion Confit, Cheddar, Brioche Bun, Hand Cut Chips & Coleslaw)

Grilled Swordfish, Butterbean & Basil Mash, Ratatouille (gf) **19.95**

Lamb Rump, Sautéed Potatoes, Courgette, Edamame Beans, Pea, Mint & Feta (gf) **20.95**

10oz Sussex Ribeye Steak, Hand Cut Chips, Mushroom, Roasted Cherry Tomatoes, Garlic Butter or Peppercorn Sauce **25.50**

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

V=Vegetarian VE=Vegan N=Contains Nuts GF=Gluten Free (GF Bread available- Please ask your server).

Please alert our team to any dietary requirements.

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