



Marinated Olives (ve, gf) 5.75

Mixed Bloomer Breads, Olive Oil & Balsamic Vinegar (ve) 5.75

Pigs in Blankets 6.45

Garlic Ciabatta (v) 5.50 add cheese (v) 6.75

Hummus & Pitta Bread (ve) 7.25

Spiced Parsnip Soup

Parsnip Crisps, Bloomer Bread (ve, gfa) **7.50**

Risotto

Roasted Beetroot Risotto, Goats Curd, Caramelised Beetroot, Balsamic (v, gf) **8.95**

Scotch Egg

Homemade Pork Scotch Egg, Jerusalem Artichoke Puree & Artichoke Crisps **9.50**

Squid

Chilli Salted Squid, Sweet Chilli Dip, Mixed Leaf Salad (gf) **9.95**

Rillettes

Salmon Rillettes, Pickled Cucumber Salad, Herb Croutes (gfa) **10.50**

Terrine

Smoked Ham Hock and Parsley Terrine, Mustard Mayo, Pickled Apples, Toasted Brioche **10.50**

Sharing Nachos

Sour Cream, Salsa, Guacamole, Jalapenos & Melted Cheese **13.00**

(v, gf, vegan cheese available)

Add Beef Chilli (gf) + **6.00**

Charcuterie Sharing Board

Mixed Meats, Glazed Sausages, Smoked Chicken Breast, Olives, Edgumbe Chutney, Bread & Mixed Leaf Salad **18.25**

Seafood Sharing Board

Smoked Salmon, Chilli Salted Squid, Mackerel Pate, Whitebait, Dill Mayo, Olives, Bread & Mixed Leaf Salad **22.95**

Sides

Extra Bread (gfa) **2.00** Market Salad (gf) **5.25** Fries (gfa) **5.50** (add cheese + **50p**)

V = Vegetarian/ VE = Vegan/ N = Contains Nuts/ GF = Gluten Free/ GFA = Gluten Free Adaptable - please ask your server.
Please alert our team to any dietary requirements. Please note that while we make efforts to provide allergen-free dishes, some traces may still be present due to shared preparation areas. A discretionary 12.5% service charge will be added to your bill if you were seated in the restaurant. 100% of the service charge is shared equally with the team at The Mount Edgumbe.
Thank you.



Affogato

Espresso Coffee, Vanilla Ice Cream & Shortbreads **5.95**
(Why not add a shot of white chocolate liqueur to your affogato? **+4.20**)

Ganache

Vegan Chocolate Ganache, Blackcurrant Sorbet, Blackberries, Praline Crumb (ve, n, gf) **8.25**

Crème Brûlée

White Chocolate & Raspberry Crème Brûlée, Spiced Shortbread (gfa) **8.75**

Bread & Butter Pudding

Apple, Cinnamon & Caramel Bread and Butter Pudding, Vanilla Ice Cream **8.95**

Delice

Dark Chocolate Delice, Jaconde Sponge, Candied Orange Peel, Praline Chantilly (n) **9.00**

Homemade Christmas Pudding

Brandy Anglaise (n) **9.95**

Local Cheeses

Brighton Blue, Brie & Winterdale Cheddar, Crackers, Grapes, & Edgumbe Chutney (gfa) **10.95**

Selection of Ice Creams

Vanilla (v, gf), Chocolate Orange (v, gf), Christmas Pudding (v, gf)

And/or Sorbet

Mango (ve, gf), Blackcurrant (ve, gf), Raspberry (ve, gf)

1 Scoop **2.75** 2 Scoops **5.50** 3 Scoops **8.25**



Teas & Coffees

Espresso **2.75** Double Espresso **3.50** Americano **3.60**

Cappuccino **3.90** Latte **3.90** Flat White **3.90** Hot Chocolate **3.90**

English Breakfast / Earl Grey / Selection of Herbal Teas (Lemongrass & Ginger, Red Berry, Camomile, Green Tea, Jasmine, Peppermint) **2.75**

Alternative milks available **+ 20p**

V = Vegetarian/ VE = Vegan/ N = Contains Nuts/ GF = Gluten Free/ GFA = Gluten Free Adaptable - please ask your server. Please alert our team to any dietary requirements. Please note that while we make efforts to provide allergen-free dishes, some traces may still be present due to shared preparation areas. A discretionary 12.5% service charge will be added to your bill if you were seated in the restaurant. 100% of the service charge is shared equally with the team at The Mount Edgumbe. Thank you.