



While You Wait

Marinated Olives (ve, gf) **5.95**

Mixed Bloomer Breads, Olive Oil & Balsamic Vinegar (ve) **5.95**

Cocktail Sausages, Honey Mustard & Sesame Glazed **6.25**

Garlic Ciabatta (v) **5.95** add cheese (v) **7.25**

Hummus, Pitta Bread (ve) **7.50**

Starters

Gazpacho

Chilled Tomato Gazpacho, Basil Oil, Cheese Straw (vea, gfa) **7.95**

Squash Salad

Roasted Squash, Squash Puree, Pomegranate, Chicory, Lambs' Lettuce, Sesame Dressing (ve, gf) **8.95**

Chicken

Southern Style Fried Chicken, Corn & Bean Succotash, Coleslaw **9.50**

Squid

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

Shetland Mussels

Choice of Marinere or A La Crème Sauce. Served with Mixed Bloomer Bread or Fries (gfa) **11.75**

To Share

Sharing Nachos

Sour Cream, Salsa, Guacamole, Jalapenos & Melted Cheese **13.25**

(v, gf, vegan cheese available)

Add Beef Chilli (gf) + **6.25**

Seafood Sharing Board

Smoked Salmon, Chilli Salted Squid, Mackerel Pate, Whitebait, Dill Mayo,

Olives, Bread & Mixed Leaf Salad **24.50**

V = Vegetarian/ VE = Vegan/ N = Contains Nuts/ GF = Gluten Free/ GFA = Gluten Free Adaptable/ VEA = Vegan 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



Mains

Cauliflower

Roasted Cauliflower Steak, Chimichurri Dressing, Cauliflower Puree, Pickled Cauliflower, Crushed Hazelnuts, Crispy Onions, Fries (ve, gf, n) **19.50**

Haddock

Harvey's Battered Haddock, Hand-Cut Chips, Homemade Tartare Sauce, Curry Sauce & Minted Mushy Peas **19.50**

Burger

Beef Burger, Bacon, Pickled Cucumber, Tomato, Lettuce, Cheddar, Confit Onion, Brioche Style Bun, Hand-Cut Chips, Beer Battered Onion Rings, Homemade Burger Sauce & Coleslaw (gfa) **19.50**

Shetland Mussels

Choice of Marinere or A La Crème Sauce. Served with Mixed Bloomer Bread or Fries (gfa) **19.95**

Pork

Ribeye of Pork, Crushed New Potatoes, Celeriac Puree, Tenderstem Broccoli, Grain Mustard Sauce **21.95**

10oz Sirloin Steak

Hand-Cut Chips, Roasted Tomato, Mushroom, Beer Battered Onion Rings, Roquette Salad & Choice of Either Garlic Butter, Homemade Peppercorn Sauce or Bearnaise (gfa) **32.95**

Kids Menu

Cheese and Tomato Pasta (v) 7.50

Breaded Chicken Goujons, Fries & Peas 7.95

Cheeseburger, Fries, Baked Beans 8.25

Sides

Extra Bread (gfa) **2.00** Extra Peppercorn Sauce/Garlic Butter/Bearnaise **2.50** Market Salad (gf) **5.50**
Garlic Green Beans (gf) **5.50** Onion Rings **5.75** Fries (gfa) **5.75** Hand-Cut Chips **5.95**
(add cheese + **1.00**)

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