



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**

Pâté

Duck Liver Pâté, House Chutney, Herb Croutes **8.95**

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**

Prawn Cocktail

Marie-Rose, Baby Gem, Pickled Cucumber, Brown Bread (gfa) **10.50**

Shetland Mussels

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

Trout

Cured Chalkstream Trout, Sun Blushed Heritage Cherry Tomatoes,
Horseradish Cream, Candied Lemon, Tomato Consommé (gf) **11.95**

To Share

Sharing Nachos

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

(v, gf, vegan cheese available)

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

Antipasti Sharing Board

Mixed Meats, Glazed Sausages, Smoked Chicken Breast, Olde Sussex Cheddar & Sussex Camembert,
Olives, Edgumbe Chutney, Bread & Mixed Leaf Salad **23.95**

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

Caesar Salad

Gem Lettuce, Parmesan, Herb Croûtes, Anchovies, Home-Made Dressing (gfa) **15.95**

Add Chicken £5.00

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**

Monkfish

Curry Spiced Monkfish Loin, Egg Noodles, Mussels, Samphire, Candied Lemon, Mussels Sauce **£25.50**

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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