



Nibbles 12-8pm

- Marinated Olives (ve, gf) 5.75**
Sourdough Breads, Olive Oil & Balsamic Vinegar (ve) 5.75
Honey Mustard & Sesame Glazed Sausages 5.95
Duck Spring Rolls, Sweet Chilli Dip 6.50
Garlic Ciabatta (v) 5.50 Add Cheese (v) 6.75
Hummus & Pitta Bread (ve) 7.25
Edgcombe Sausage Rolls, Barbeque Sauce 7.95

Starters 12-8pm

- Broccoli & Stilton Soup (v) (vegan without the stilton) 7.50**
Courgette & Caramelised Red Onion Tart (v) 7.95
Vegan Roasted Sweet Potato Salad, Kale, Quinoa, Pomegranate Seeds, Tahini Dressing (ve, gf) 8.25
Mackerel & Beetroot Salad, Walnuts, Celery, Pomegranate Seeds, Horseradish Dressing (n, gf) 8.95
Chicken Liver Pate, Plum Chutney, Mini Bread Rolls 9.50
Chilli Salted Squid, Sweet Chilli Dip, Mixed Salad (gf) 9.95
Prawn & Crayfish Cocktail, Avocado, Baby Gem (gf) 10.25
Shetland Mussels: Mariniere or À La Crème, Rustic Bread, or Fries 10.95

Edgcombe Sharing Platters 12-8pm

- Vegetarian Chilli Nachos, Sour Cream, Salsa, Guacamole, Jalapeños & Melted Cheese (v, gf, n) 16.25**
Ploughman's Board, Brighton Blue (High Weald), Chaucer's Camembert (Canterbury), Winterdale Cheddar (North Downs), Rustic Bread, Apple, Edgcombe Plum Chutney, Mixed Salad (v) 17.25 Add Mixed Meats +6.25
Vegan Board, Aubergine, Olives, Falafels, Roasted Artichokes & Peppers, Hummus, Mixed Smoked Nuts, Breads & Mixed Salad (ve, n) 17.25
Beef Chilli Nachos, Sour Cream, Salsa, Guacamole, Jalapeños & Melted Cheese (gf, n) 18.25
Charcuterie Board, Mixed Meats, Sausage Rolls, Smoked Chicken Breast, Olives, Edgcombe Chutney, Breads & Mixed Salad 18.25
Seafood Board, Smoked Salmon, Chilli Squid, Mackerel Pâté, Whitebait, Dill Mayo, Olives, Breads & Mixed Salad 21.50

Mains 12-5pm

Sunday Roasts:

- Nut Roast (n, v) 16.95**
Served with Roasted Vegetables, Roast Potatoes, Broccoli, Beetroot, Yorkshire Pudding & Vegetarian Gravy
- Marinated Half Chicken (gfa) 20.50 or Sirloin of Beef (gfa) 21.50**
Served with Roasted Vegetables, Roast Potatoes, Broccoli, Beetroot, Yorkshire Pudding & Beef Bone Gravy
- Add Cauliflower Cheese £5.25**
- Butternut Squash & Sage Risotto, Parmesan Tuiles, Sage Crisps (v, gf) 15.95**
(vegan without parmesan)
- Shetland Mussels: Mariniere, À La Crème with Rustic Bread, or Fries 18.95**

Sides:

Extra Bread **2.00** Cauliflower Cheese **5.25** Market Salad (gf) **5.25** Fries (gfa) **5.50** Hand Cut Chips(12-5pm) **5.75**

V=Vegetarian VE=Vegan N=Contains Nuts GF=Gluten Free GFA=GF Available-please ask your server
Please note, while we make efforts to provide allergens free dishes,
some traces may still be present due to shared preparations areas.

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.



MOUNT EDGCUMBE

Desserts 12-8pm

Affogato, Espresso Coffee, Vanilla Ice Cream & Shortbreads **5.95**

(Why not add a shot of white chocolate liqueur to your affogato? **+4.20**)

Lemon Curd & Yogurt Fool, Strawberries, Raspberries (gf) **7.25**

Crème Caramel, Strawberry, Blueberry & Mint Relish **7.50**

Sticky Toffee Pudding, Vanilla Custard (gf, n) **7.95**

Plum & Apple Crumble, Vegan Coconut Ice Cream (ve, gf) **7.95**

Orange & White Chocolate Cheesecake **8.25**

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

Honeycomb, Strawberry, Vegan Vanilla-Coconut (ve)

And /Or Sorbets (ve, gf): Mango, Raspberry

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

Selection of Cheeses: Brighton Blue (High Weald), Chaucer's Camembert (Canterbury) and Winterdale Cheddar (North Downs), Crackers and Edgcombe Chutney **10.95**

Kid's Menu 12-5pm

Mac and Cheese (v) **7.50**

Sausage, Fries & Beans **8.50**

Kids Roast, Chicken **10.50** or **Beef** **11.50**

Roasted Vegetables, Roast Potatoes, Roasted Beetroot, Broccoli, Yorkshire Pudding & Gravy

Liqueur Coffees 8.50

Irish - Jameson

Calypso - Tia Maria

Parisienne - Martell VS

Nutty Monk - Frangelico

Seville - Cointreau

Jamaican - Kraken Black Spiced Rum

Amaretto Coffee

Baileys Coffee



After Dinner Drinks:

Martell VS **4.90** (25ml)

Limoncello **4.60** (25ml)

Baileys **5.80** (50ml)

Taylors LBV Port **5.70** (50ml)

Remy Martin VSOP **6.30** (25ml)

Taylors 10 Year Tawny Port **8.30** (50ml)

Espresso Martini **9.95**

Dessert Wines

Trentham Noble Taminga (White), *Australia 2013, 11%* **8.75** (125ml) **24.00** (Bottle - 375ml)

Pouderoux Maury (Red), *France 2016, 15%* **9.95** (125ml) **39.00** (Bottle - 500ml)

Teas & Coffees

Espresso **2.50** Double Espresso **3.20** Americano **3.20** Cappuccino **3.60** Latte **3.60** Flat White **3.60**

Hot Chocolate **3.60** Mocha **3.90**

English Breakfast / Earl Grey / Selection of Herbal Teas **2.50** (alternative milks available **+0.20**)

(Lemon Grass & Ginger, Red Bush, Red Berry, Camomile, Peppermint & Green)

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