



Nibbles 12-8pm

- Marinated Olives (ve, gf) 5.00**
Vegetable Spring Rolls, Sweet Chilli Dip (ve) 5.25
Tomato Focaccia, Olive Oil & Balsamic Vinegar (ve) 5.75
Garlic Ciabatta (v) 5.25 with Cheese (v) 6.25
Cream Cheese Stuffed Jalapeños, Garlic Mayo (v) 5.75
Duck Spring Rolls, Sweet Chilli Dip 5.95
Devils on Horseback 6.25
Pigs in Blankets 6.25
Hummus & Pitta Bread (ve) 6.50

Selection of Nibbles:

Vegetable Spring Rolls, Falafels, Duck Spring Rolls, Stuffed Jalapeños, Pigs in Blankets, Garlic Bread, Hummus, Garlic Mayo, Sweet Chilli Dip **17.25**

Starters 12-8pm

- Spiced Pumpkin & Butternut Squash Soup, Rustic Breads (ve, gfa) 6.95**
Vegan Red Pepper & Bean Tikka Masala, Pitta Bread (ve, gfa) 7.75
Ham Hock Terrine, Plum Chutney, Tomato Focaccia (gfa) 8.95
Blue Cheese & Fig Tart, Pea Shoots, Balsamic Glaze (v) 8.95
Duck Liver Pate, Edgumbe Chutney, Mini Bread Rolls (gfa) 9.25
Salmon Gravdax, Cucumber Relish, Dill Cream Cheese, Blinis 9.50
Chilli Salted Squid, Sweet Chilli Dip, Mixed Salad (gf) 9.75
Prawn & Crayfish Cocktail, Avocado, Baby Gem (gf) 9.75

Shetland Mussels: Mariniere, À La Crème or Tomato & Chilli with Rustic Breads, or Fries **9.95 / As Main - 18.95**

Edgumbe Sharing Platters 12-8pm

- Vegetarian Chilli Nachos, Sour Cream, Salsa, Guacamole, Jalapeños & Melted Cheese (v, gf, n) 15.25**
Ploughman's Board, Brighton Blue (High Weald), Chaucer's Camembert (Canterbury), Winterdale Cheddar (North Downs), Rustic Bread, Apple, Edgumbe Chutney, Pickle & Mixed Salad (v) 16.75 Add Mixed Meats +6.25
Vegan Board, Aubergine, Olives, Falafels, Roasted Artichokes & Peppers, Hummus, Mixed Smoked Nuts, Breads & Mixed Salad (ve, n) 16.95
Beef Chilli Nachos, Sour Cream, Salsa, Guacamole, Jalapeños & Melted Cheese (gf, n) 17.50
Charcuterie Board, Mixed Meats, Pigs in Blankets, Smoked Chicken Breast, Olives, Edgumbe Chutney, Breads & Mixed Salad 17.75
Seafood Board, Salmon Gravdax, Chilli Squid, Mackerel Pâté, Whitebait, Dill Mayo, Olives, Breads & Mixed Salad 18.50

Mains 12-5pm

Sunday Roasts:

- Edgumbe Nut Roast (n, v) 16.25**
Marinated Half Chicken Roast (gfa) 18.50
Roast Sirloin of Beef (gfa) 19.75
Roast Lamb Shank (gfa) 22.95

All served with Roasted Vegetables, Roast Potatoes, Roasted Beetroot, Broccoli, Yorkshire Pudding & Gravy

Add Cauliflower Cheese £4.50

- Thyme, Spinach & Cavolo Nero Risotto (ve, gf) 14.50 Add Parmesan (v, gf) +1.00**
Vegan Budha Bowl, Hummus, Pumpkin, Avocado, Beetroot, Orange Infused Quinoa, Walnuts, Dried Cranberries (ve, gf) 16.95
Edgumbe Fish Pie, Broccoli (gf) 17.50

Sides:

Extra Bread **1.00** Market Salad (gf) **4.50** Cauliflower Cheese **4.50** Fries **5.25** Hand Cut Chips **5.50**

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 Edgumbe. Thank you.



MOUNT EDGCUMBE

Desserts 12-8pm

Affogato, Espresso Coffee, Vanilla Ice Cream & Shortbreads **5.50**

(Why not add a shot of white chocolate liquor to your affogato? **+3.95**)

Christmas Pudding, Brandy Custard (n) **7.25**

Sticky Toffee Pudding, Vanilla Custard (gf, n) **7.50**

Pecan Tart, Mince Pie Ice Cream (n) **7.75**

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

Chocolate Orange Cheesecake **7.95**

Selection of Ice Creams (gf): Vanilla, Chocolate Orange, Mince Pie, Rum & Raisins, Honeycomb, 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, Beef or Chicken **10.50**

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

Liqueur Coffees 7.95

Irish - Jameson

Calypso - Tia Maria

Parisienne - Martell VS

Nutty Monk - Frangelico

Seville - Cointreau

Jamaican - Kraken Black Spiced Rum

Amaretto 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 **12.50**

Dessert Wines

Trentham Noble Taminga (White), Australia 2013, 11% **7.25** (125ml) **22.95** (Bottle - 375ml)

Pouderoux Maury (Red), France 2016, 15% **9.25** (125ml) **35.95** (Bottle - 500ml)

Teas & Coffees

Espresso **2.50** Double Espresso **2.90** Americano **3.00** Cappuccino **3.30** Latte **3.30** Flat White **3.30** Hot Chocolate **3.30**
Mocha **3.50**

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

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