

#### Nibbles 12-8pm

Marinated Olives (ve, gf) 5.25
Vegetable Spring Rolls, Sweet Chilli Dip (ve) 5.50
Honey Mustard & Sesame Glazed Sausages 5.75
Tomato Focaccia, Olive Oil & Balsamic Vinegar (ve) 5.95
Cream Cheese Stuffed Jalapeños, Garlic Mayo (v) 5.95
Duck Spring Rolls, Sweet Chilli Dip 6.25
Garlic Ciabatta (v) 5.25 with Cheese (v) 6.50
Hummus & Pitta Bread (ve) 6.75

#### Selection of Nibbles:

Vegetable Spring Rolls, Falafels, Duck Spring Rolls, Stuffed Jalapeños, Glazed Sausages, Garlic Bread, Hummus, Garlic Mayo, Sweet Chilli Dip **17.75** 

### Starters 12-8pm

Carrot & Coriander Soup, Rustic Breads (ve, gfa) 7.25

Warm Allotment Salad (ve, gf) Asparagus, Tenderstem Broccoli, Radishes, Pointed Cabbage, Sunflower Seeds, Mint, Spring Onion, Mustard Dressing 7.95

Beetroot, Red Onion & Feta Tarte Tatin, Pea Shoots (v) 8.50

Herbed Jersey Royal Crab Cakes, Fennel Salad 9.25

Smoky Maple Duck Salad, Almond Flakes (gf, n) 9.50

Sticky Pork Bites, Chilli, Spring Onion & Coconut Flakes (gf) 8.50

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

Prawn & Crayfish Cocktail, Avocado, Baby Gem (gf) 9.95

## Edgcumbe Sharing Platters 12-8pm

Vegetarian Chilli Nachos, Sour Cream, Salsa, Guacamole, Jalapeños & Melted Cheese (v, gf, n) 15.50
Ploughman's Board, Brighton Blue (High Weald), Chaucer's Camembert (Canterbury),
Winterdale Cheddar (North Downs) Rustic Bread, Apple, Edgcumbe Chutney, Pickle & Mixed Salad (v) 16.95

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) 17.75 Charcuterie Board, Mixed Meats, Glazed Sausages, Smoked Duck Breast, Olives, Edgcumbe Chutney, Breads & Mixed Salad 17.75

**Seafood Board,** Smoked Salmon, Chilli Squid, Mackerel Pâté, Whitebait, Dill Mayo, Olives, Breads & Mixed Salad **18.75** 

#### Sides:

Market Salad (gf) 4.50 Fries (gfa) 5.25 Extra Bread 1.00

V=Vegetarian VE=Vegan N=Contains Nuts GF=Gluten Free GFA=GF Adaptable-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 Edgcumbe. Thank you.



## Desserts 12-8pm

Affogato, Espresso Coffee, Vanilla Ice Cream & Shortbreads 5.50

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

#### Banoffee Pie 6.95

Chocolate Layer Cake, Black Cherry 7.25

Vanilla Crème Brulée (gf) 7.50

Lemon Panna Cotta, Blueberry Coulis (gf) 7.75

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

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 Edgcumbe Chutney **10.95** 

## Liqueur Coffees 8.50

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 **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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