



**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**

**Roasted Red Pepper Hummus, Pickled Fennel, Pitta Bread (ve) 7.50**

### **Soup**

Mixed Bloomer Bread (ve, gfa)-Ask for Today's Flavour **7.75**

### **Carrot**

Braised and Glazed Carrot, Carrot Puree, Pickled Carrot, Carrot Crisps, Coriander (ve, gf) **8.95**

### **Duck**

Confit Duck Leg & Poached Prune Tartlet, Fennel Salad, Truffle Mayonnaise **9.50**

### **Squid**

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

### **Fishcake**

Crisp Breaded Smoked Haddock Cake, Dill Mayo, Poached Local Hens' Egg (gf) **10.50**

### **Prawn and Pea Salad**

King Prawns, Sugarsnaps, Crushed Peas, Gem Lettuce, Herb Dressing (gf) **10.95**

### **Parma Ham**

Prosciutto, Pickled Melon, Parmesan, Toasted Pine Nuts (n, gf) **10.95**

## **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, Edgcumbe Chutney, Bread & Mixed Leaf Salad **23.50**

## **Seafood Sharing Board**

Smoked Salmon, Chilli Salted Squid, Mackerel Pate, Whitebait, Dill Mayo, Olives, Bread & Mixed Leaf Salad **23.50**

### **Sides**

Extra Bread (gfa) **2.00** Market Salad (gf) **5.50** Fries (gfa) **5.75**

V = Vegetarian/ VE = Vegan/ N = Contains Nuts/ GF = Gluten Free/ GFA = Gluten Free Adaptable - please ask your server. Please alert our team to any dietary requirements. Please note that while we make every effort to provide allergen-free dishes, 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 Edgcumbe. Thank you.



### **Affogato**

Espresso Coffee, Vanilla Ice Cream & Shortbreads **6.50**  
(Why not add a shot of white chocolate liqueur to your affogato? **+4.20**)

### **Tart**

Chocolate & Rhubarb Tart, Stem Ginger Ice Cream **8.50**

### **Pancakes**

Banana and Caramel Pancakes, Glazed Banana, Coconut Ice Cream (ve) **8.50**

### **Cheesecake**

Lemon & Vanilla Cheesecake, Raspberries Coulis, Fresh Raspberries (gf) **8.95**

### **Sticky Toffee Pudding**

Sticky Toffee Sauce, Vanilla Ice cream **8.95**

### **Local Cheeses**

Kentish Blue, Olde Sussex Cheddar & Sussex Camembert, Crackers, Grapes, & Edgumbe Chutney (gfa) **11.30**

### **Selection of Ice Creams**

Vanilla (v, gf), Chocolate (v, gf), Strawberry(v,gf), Stem Ginger (v, gf), Coconut Ice Cream (ve,gf)

### **And/or Sorbet**

Mango (ve, gf), Raspberry (ve, gf)

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



### **Teas & Coffees**

Espresso **2.95** Double Espresso **3.85** Americano **3.95**

Cappuccino **4.25** Latte **4.25** Flat White **4.25** Hot Chocolate **4.45**

English Breakfast / Earl Grey / Selection of Herbal Teas (Lemongrass & Ginger, Red Berry, Camomile, Green Tea, Jasmine, Peppermint) **2.95**

Alternative milks available **+ 20p**

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