



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

(Excludes Mussels-12-5pm only)

- 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
Shetland Mussels: Marinier, À La Crème or Tomato & Chilli, Served with Rustic Bread, or Fries 10.50

Edgumbe 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, Edgumbe 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, Edgumbe Chutney, Breads & Mixed Salad 17.75
Seafood Board, Smoked Salmon, Chilli Squid, Mackerel Pâté, Whitebait, Dill Mayo, Olives, Breads & Mixed Salad 18.75

Mains 12-5pm

Sunday Roasts:

- Nut Roast (n, v) 16.50**
Marinated Half Chicken (gfa) 18.50
Pork Shoulder (gfa) 18.95
Sirloin of Beef (gfa) 20.50

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

Add Cauliflower Cheese £4.95

- Spring Risotto, Asparagus, Courgette, Green Beans & Peas (ve, gf) 14.50 Add Parmesan (v, gf) +1.00**
Buddha Bowl (ve, gf) Hummus, Avocado, Quinoa, Beetroot, Honey Glazed Roasted Vegetables, Pomegranate & Pumpkin Seeds 16.95

Swordfish, Butter Bean & Basil Mash, Ratatouille (gf) 22.50

Sides:

Market Salad (gf) **4.50** Cauliflower Cheese **4.95** Fries (gfa) **5.25** Hand Cut Chips **5.50** Extra Bread **1.00**

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? **+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 Edgumbe 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 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)

Poudroux 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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