



**Marinated Olives (ve, gf) 5.75**

**Mixed Bloomer Breads**

Olive Oil & Balsamic Vinegar (ve) **5.75**

**Cocktail Sausages**

Honey Mustard & Sesame Glazed **5.95**

**Garlic Ciabatta (v) 5.50 add cheese (v) 6.75**

**Hummus & Pitta Bread (ve) 7.25**

**Soup**

Mixed Bloomer Bread (ve, gfa)-Ask for Today's Flavour **7.50**

**Caprese Salad**

Buffalo Mozzarella, Tomatoes, Fancy Lettuce, Basil Dressing (v, gf) **7.95**

**Pate**

Chicken Liver Pate, Homemade Chutney, Croutes **9.50**

**Squid**

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

**Salmon**

Smoked Salmon, Chive Crème Fraiche, Lemon Curd, Pickled Shallots, Herb Croutons **10.50**

**Terrine**

Smoked Ham Hock and Parsley Terrine, Mustard Mayo, Pickled Apples, Toasted Brioche **10.50**

**Shetland Mussels**

Choice of Mariniere or A La Crème Sauce. Served with Mixed Bloomer Bread or Fries **10.95**

**Sardines**

Grilled Fillets, Homemade Focaccia Toast, Rocket Pesto Dressing, Sundried Tomatoes (n) **11.50**

(Sardines may contain small natural edible bones)

**Sharing Nachos**

Sour Cream, Salsa, Guacamole, Jalapenos & Melted Cheese **13.00**

(v, gf, vegan cheese available)

Add Beef Chilli (gf) + **6.00**

**Charcuterie Sharing Board**

Mixed Meats, Glazed Sausages, Smoked Chicken Breast, Olives, Edgcumbe Chutney, Bread & Mixed Leaf Salad **18.25**

**Seafood Sharing Board**

Smoked Salmon, Chilli Salted Squid, Mackerel Pate, Whitebait, Dill Mayo, Olives, Bread & Mixed Leaf Salad **22.00**

**Arancini**

Green Peppercorn and Mixed Herb Arancini, Fresh Tomato Sauce, Parmesan Cracker, Basil Oil (v, gf) **16.25**

**Vegan Burger**

Sweet Potato and Mixed Pepper Burger, Gherkins, Tomato, Lettuce, Brioche Style Bun, Hand-Cut Chips & Coleslaw (ve)

**16.95**

**Haddock**

Harvey's Battered Haddock, Hand-Cut Chips, Homemade Tartare Sauce & Minted Mushy Peas **17.95**

**Burger**

Beef Burger, Bacon, Gherkins, Tomato, Lettuce, Cheddar, Confit Onion, Brioche Style Bun, Hand-Cut Chips & Coleslaw

**17.95**

**Shetland Mussels**

Choice of Mariniere or A La Crème Sauce. Served with Mixed Bloomer Bread or Fries **18.95**

**Chicken**

Roasted Supreme, Chive Mash, Carrot Puree, Confit Carrot, Pickled Blackberries, Chicken Jus (gf) **20.95**

**Chalkstream Trout**

Grilled Fillet, Tagliatelle, Mussel Velouté, Mussels, Sauce Vierge, Salsa Verde **21.50**

**10oz Ribeye Steak**

Hand-Cut Chips, Roasted Tomatoes, Mushroom & choice of either Garlic Butter or Peppercorn Sauce **30.95**

**Sides**

Extra Bread **2.00** Extra Peppercorn Sauce/Garlic Butter **2.50** Market Salad (gf) **5.25**

Garlic Green Beans (gf) **5.25** Fries (gfa) **5.50** Hand-Cut Chips **5.75** (add cheese + **50p**)

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 efforts to provide allergen-free dishes, some 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 **5.95**  
(Why not add a shot of white chocolate liqueur to your affogato? **+4.20**)

### **Summer Pudding**

Sweet Mixed Berries, Vanilla and Coconut ice cream (ve) **7.50**

### **Crème Brûlée**

Vanilla and Lemon Crème Brûlée, Raspberry Sorbet (gf) **8.75**

### **Brownie**

Double Chocolate Brownie, Dark Chocolate Sauce & Vanilla Ice Cream **8.95**

### **Poached Pear**

Conference Pear, Crushed Roasted Almonds, Pear Compote, Lemon Cream (n, gf) **9.00**

### **Local Cheeses**

Brighton Blue, Brie and Winterdale Cheddar, Crackers, Grapes, & Edgcumbe Chutney **10.95**

### **Selection of Ice Creams**

Vanilla, Chocolate, Strawberry, Honeycomb, Vegan Vanilla-Coconut

### **And/or Sorbet**

Mango, Raspberry (ve)

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



### **Kids Menu**

**Tomato & Cheese Pasta (v) 7.50**

**Sausage, Fries & Beans 7.95**

**Grilled Chicken Strips, Fries & Peas (gfa) 7.95**

### **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 (Lemongrass & Ginger, Red Berry, Camomile, Green  
Tea, Jasmine, Peppermint) **2.50**  
Alternative milks available **+ 20p**

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