



MOUNT EDGCUMBE

Nibbles Mon - Thurs 12-2.30pm & 5.30-8.30pm Fri-Sat 12-8.30pm

Marinated Olives (ve, gf) 5.75
Sourdough Breads, Olive Oil & Balsamic Vinegar 5.75
Garlic Ciabatta (v) 5.50 add Cheese (v) 6.75
Devils on Horseback 6.75
Pigs in Blankets 6.95
Hummus & Pitta Bread (ve) 7.25
Edgumbe Sausage Rolls, Barbeque Sauce 7.95

Starters Mon - Thurs 12-2.30pm 5.30-8.30pm Fri-Sat 12-8.30

Butternut Squash & Sage Soup, Rustic Breads (ve, gfa) 7.50
Vegan Roasted Sweet Potato Salad, Kale, Quinoa, Pomegranate Seeds, Tahini Dressing (ve, gf) 8.25
Spinach, Beetroot & Goat's Cheese Roulade (v) 9.25
Chicken Liver Pâté, Cranberry Compote, Mini Rolls (gfa) 9.25
Chilli Salted Squid, Sweet Chilli Dip, Mixed Salad (gf) 9.95
Game Terrine, Plum Chutney, Sourdough Bread (gfa) 10.25
Prawn & Crayfish Cocktail, Avocado, Baby Gem (gf) 10.25
Smoked Salmon & Prawns, Horseradish Cream & Lime Vinaigrette (gf) 10.50
Shetland Mussels: Marinere or À La Crème, Rustic Bread, or Fries 10.95 As Main 18.95

Edgumbe Sharing Platters Mon - Thurs 12-2.30pm & 5.30-8.30pm Fri-Sat 12-8.30pm

Vegetarian Chilli Nachos, Sour Cream, Salsa, Guacamole, Jalapeños & Melted Cheese (v, gf, n) 16.25
Ploughman's Board, Brighton Blue (High Weald), Chaucer's Camembert (Canterbury), Winterdale Cheddar (North Downs), Rustic Bread, Apple, Edgumbe Chutney, Pickle & Mixed Salad (v) 17.25 Add Mixed Meats +6.25
Vegan Board, Aubergine, Olives, Falafels, Roasted Artichokes & Peppers, Hummus, Mixed Smoked Nuts, Breads & Mixed Salad (ve, n) 17.25
Beef Chilli Nachos, Sour Cream, Salsa, Guacamole, Jalapeños & Melted Cheese (gf, n) 18.25
Charcuterie Board, Mixed Meats, Sausage Rolls, Smoked Chicken Breast, Olives, Edgumbe Chutney, Breads & Mixed Salad 18.25
Seafood Board, Smoked Salmon, Chilli Squid, Mackerel Pâté, Whitebait, Dill Mayo, Olives, Breads & Mixed Salad 19.50

Mains Mon - Thurs 12-2.30pm 5.30-8.30pm Fri-Sat 12-8.30pm

Vegan Mushroom Risotto (ve, gf) 15.50 Add Parmesan (v, gf, n) +1.00
Triple Cheese & Aubergine Lasagne, Garlic Bread (v) 16.75
Cranberry Nut Roast, Roasted Potatoes & Vegetables, Red Cabbage, Sprouts, Vegan Sausage & Stuffing (ve, n) 17.50
Salmon, Smoked Haddock & Cod Fish Pie, Broccoli (gf) 17.50
Harvey's Battered Haddock, Hand Cut Chips, Homemade Tartare Sauce, Minted Mushy Peas 17.95
Beef Burger Smoked Bacon, Gherkins, Tomato, Lettuce, Cheddar, Confit Onion, Brioche Bun, Hand Cut Chips & Homemade Coleslaw 17.95
Spinach & Ricotta Stuffed Chicken, Bacon, Crushed Potatoes, Savoy Cabbage, Blue Cheese Sauce (gf) 18.50
Roast Turkey, Roasted Potatoes & Vegetables, Red Cabbage, Sprouts, Stuffing, Pigs in Blankets 19.75
Roast Gammon, Pineapple, Roasted Potatoes & Vegetables, Red Cabbage, Sprouts, Stuffing, Pigs in Blankets 20.75
10oz Ribeye Steak, Hand Cut Chips, Mushroom, Roasted Cherry Tomatoes, Garlic Butter, or Peppercorn Sauce 30.95

Sides:

Extra Bread 2.00 Market Salad (gf) 5.25 Fries (gfa) 5.50 Winter Greens 5.50 Hand Cut Chips 5.75 (Add cheese 50p)

V=Vegetarian VE=Vegan N=Contains Nuts GF=Gluten Free GFA=GF Adaptable-please ask your server. Please alert our team to any dietary requirements. Please note, while we make efforts to provide allergens free dishes, some traces may still be present due to shared preparations areas.

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.



Desserts Mon - Thurs 12-3pm & 5.30-9pm Fri-Sat 12-9pm

Affogato, Espresso Coffee, Vanilla Ice Cream & Shortbreads **5.95**

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

Apple & Cinnamon Bread & Butter Pudding, Cream **7.50**

Christmas Pudding, Brandy Custard (n) **7.75**

Sticky Toffee Pudding, Vanilla Custard (gf, n) **7.95**

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

Orange & White Chocolate Cheesecake **8.25**

Selection of Ice Creams (gf): Vanilla, Chocolate, Rum & Raisins, Chocolate Orange,
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 Edgcombe Chutney **10.95**

Kid's Menu Mon - Thurs 12-2.30pm & 5.30-8.30pm Fri-Sat 12-8.30pm

Mac and Cheese (v) **7.50**

Sausage, Fries & Beans **8.50**

Roast Turkey-10.75 or Roast Gammon-11.50

Roast Potatoes, Roasted Vegetables, Red Cabbage, Brussel Sprouts, Stuffing, Pigs in Blankets, Gravy

Liqueur Coffees 8.50

Irish - Jameson

Calypto - Tia Maria

Parisienne - Martell VS

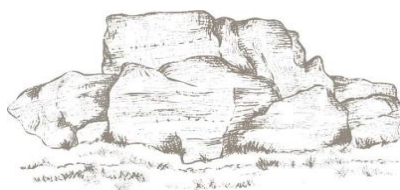
Nutty Monk - Frangelico

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)

Taylor's LBV Port **5.70** (50ml)

Remy Martin VSOP **6.30** (25ml)

Taylor's 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, Jasmine Pearls, Red Berry, Camomile, Peppermint & Green)

V=Vegetarian VE=Vegan N=Contains Nuts GF=Gluten Free GFA=GF Adaptable-please ask your server.
Please alert our team to any dietary requirements. Please note, while we make efforts to provide allergens free dishes, some traces may still be present due to shared preparations areas.

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 Edgcombe. Thank you.