

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

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) 5.50 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 Mon - Thurs 12-2.30pm 5.30-8.30pm Fri-Sat 12-8.30

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 Sticky Pork Bites, Chilli, Spring Onion & Coconut Flakes (gf) 8.50 Herbed Jersey Royal Crab Cakes, Fennel Salad 9.25 Smoky Maple Duck Salad, Almond Flakes (gf, n) 9.50 Chilli Salted Squid, Sweet Chilli Dip, Mixed Salad (gf) 9.95 Prawn & Crayfish Cocktail, Avocado, Baby Gem (gf) 9.95

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

Edgcumbe 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) 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

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

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 Harvey's Battered Haddock, Hand Cut Chips, Homemade Tartare Sauce, Minted Mushy Peas 17.50 Marinated Half Chicken, Sweet Potato Fries, Salad (gfa) 18.50 Beef Burger Smoked Bacon, Gherkins, Tomato, Lettuce, Cheddar, Confit Onion, Brioche Bun, Hand Cut Chips & Homemade Coleslaw 17.75 Shetland Mussels: Mariniere, À La Crème or Tomato & Chilli with Rustic Breads, or Fries 18.95 Swordfish, Butter Bean & Basil Mash, Ratatouille (gf) 22.50 Lamb Rump, New Potatoes, Peas, Courgette & Feta Salad (gf) 25.50 IOoz Top Sirloin Steak, Hand Cut Chips, Mushroom, Roasted Cherry Tomatoes, Garlic Butter, or Peppercorn Sauce 29.95 Sides:

Extra Bread 1.00 Market Salad (gf) 4.50 Fries(gfa) 5.25 Hand Cut Chips 5.50 (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 Edgcumbe. Thank you.



Desserts Mon – Thurs 12-3pm & 5.30-8.30pm Fri-Sat 12-8.30pm

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

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 Grilled Chicken, Fries & Peas (afa) 8.50

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) 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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