



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**

Shetland Mussels

Choice of Marinere or A La Crème Sauce. Served with Mixed Bloomer Bread or Fries (gfa) **11.75**

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**

Stir Fry

Marinated Mixed Vegetable Stir Fry, Rice Noodles, Chargrilled Tempeh, Roasted Cashews, Coriander (ve, n) **15.95**

Risotto

Garden Pea and Spinach Risotto, Wild Garlic, Parmesan (v, gf) **16.95**

Haddock

Harvey's Battered Haddock, Hand-Cut Chips, Homemade Tartare Sauce, Curry Sauce & Minted Mushy Peas **19.50**

Burger

Beef Burger, Bacon, Pickled Cucumber, Tomato, Lettuce, Cheddar, Confit Onion, Brioche Style Bun, Hand-Cut Chips, Beer Battered Onion Rings, Homemade Burger Sauce & Coleslaw (gfa) **19.50**

Shetland Mussels

Choice of Marinere or A La Crème Sauce. Served with Mixed Bloomer Bread or Fries (gfa) **19.95**

Bream

Fillet of Sea Bream, Smoked Haddock Croquette, Pesto Mash, Wild Garlic, Charred Fennel, Scallop Sauce, Trout Roe (gf) **24.95**

Lamb

Roasted Lamb Rump, Confit New Potatoes, Purple Sprouting Broccoli, Broccoli Puree, Salsa Verde, Lamb Jus (gf) **25.95**

10oz Sirloin Steak

Hand-Cut Chips, Roasted Tomato, Mushroom, Beer Battered Onion Rings, Roquette Salad & Choice of Either Garlic Butter, Homemade Peppercorn Sauce or Bearnaise (gfa) **32.95**

Sides

Extra Bread (gfa) **2.00** Extra Peppercorn Sauce/Garlic Butter/Bearnaise **2.50** Market Salad (gf) **5.50**

Garlic Green Beans (gf) **5.50** Onion Rings **5.75** Fries (gfa) **5.75** Hand-Cut Chips **5.95** (add cheese + **1.00**)

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 **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, Raspberry 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**



Kids Menu

Cheese and Tomato Pasta (v) 7.50

Breaded Chicken Goujons, Fries & Peas 7.95

Cheeseburger, Fries, Baked Beans 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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