



MOUNT EDGCUMBE

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

- Marinated Olives (ve, gf) 5.00**
 - Vegetable Spring Rolls, Sweet Chilli Dip (ve) 5.25**
 - Tomato Focaccia, Olive Oil & Balsamic Vinegar (ve) 5.75**
 - Garlic Ciabatta (v) 5.25 with Cheese (v) 6.25**
 - Cream Cheese Stuffed Jalapeños, Garlic Mayo (v) 5.75**
 - Duck Spring Rolls, Sweet Chilli Dip 5.95**
 - Devils on Horseback 6.25**
 - Pigs in Blankets 6.25**
 - Hummus & Pitta Bread (ve) 6.50**
- Selection of Nibbles: Vegetable Spring Rolls, Falafels, Duck Spring Rolls, Stuffed Jalapeños, Pigs in Blankets, Garlic Bread, Hummus, Garlic Mayo, Sweet Chilli Dip 17.25**

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

- Spiced Pumpkin & Butternut Squash Soup, Rustic Breads (ve, gfa) 6.95**
 - Vegan Red Pepper & Bean Tikka Masala, Pitta Bread (ve, gfa) 7.75**
 - Ham Hock Terrine, Plum Chutney, Tomato Focaccia (gfa) 8.95**
 - Blue Cheese & Fig Tart, Pea Shoots, Balsamic Glaze (v) 8.95**
 - Duck Liver Pate, Edgumbe Chutney, Mini Bread Rolls (gfa) 9.25**
 - Salmon Gravavlax, Cucumber Relish, Dill Cream Cheese, Blinis 9.50**
 - Chilli Salted Squid, Sweet Chilli Dip, Mixed Salad (gf) 9.75**
 - Prawn & Crayfish Cocktail, Avocado, Baby Gem (gf) 9.75**
- Shetland Mussels: Mariniere, À La Crème or Tomato & Chilli with Rustic Breads, or Fries 9.95 / 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) 15.25**
- Ploughman's Board, Brighton Blue (High Weald), Chaucer's Camembert (Canterbury), Winterdale Cheddar (North Downs), Rustic Bread, Apple, Edgumbe Chutney, Pickle & Mixed Salad (v) 16.75 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) 17.50**
- Charcuterie Board, Mixed Meats, Pigs in Blankets, Smoked Chicken Breast, Olives, Edgumbe Chutney, Breads & Mixed Salad 17.75**
- Seafood Board, Salmon Gravavlax, Chilli Squid, Mackerel Pâté, Whitebait, Dill Mayo, Olives, Breads & Mixed Salad 18.50**

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

- Thyme, Spinach & Cavolo Nero Risotto (ve, gf) 14.50 Add Parmesan (v, gf) +1.00**
- Budha Bowl, Hummus, Pumpkin, Avocado, Beetroot, Orange Infused Quinoa, Walnuts, Dried Cranberries (ve, gf) 16.95**
- Nut Roast, Roast Potatoes, Roasted Vegetables, Red Cabbage, Brussel Sprouts, Vegan Stuffing & Sausage, Gravy (ve) 17.25**
- Harvey's Battered Haddock, Hand Cut Chips, Homemade Tartare Sauce, Minted Mushy Peas 17.25**
- Festive Beef Burger, Smoked Bacon, Gherkins, Tomato, Lettuce, Brie, Cranberry Sauce, Brioche Bun, Hand Cut Chips & Homemade Coleslaw 17.50**
- Edgumbe Fish Pie, Broccoli (gf) 17.50**
- Roast Turkey, Roast Potatoes, Roasted Vegetables, Red Cabbage, Brussel Sprouts, Stuffing, Pigs in Blankets, Gravy 18.75**
- Roast Gammon, Pineapple, Roast Potatoes, Roasted Vegetables, Red Cabbage, Brussel Sprouts, Stuffing, Pigs in Blankets, Gravy 19.75**
- Lamb Shank, Gratin Potato, Green Beans, Red Wine Jus (gf) 27.50**
- 10oz Top Sirloin Steak, Hand Cut Chips, Mushroom, Roasted Cherry Tomatoes, Blue Cheese Butter, or Peppercorn Sauce 29.95**

Sides:

- Extra Bread 1.00 Market Salad (gf) 4.50 Fries 5.25**
- Winter Greens (gf) 5.50 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 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 Mon - Thurs 12-2.30pm & 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**)

Christmas Pudding, Brandy Custard (n) **7.25**

Sticky Toffee Pudding, Vanilla Custard (gf, n) **7.50**

Pecan Tart, Mince Pie Ice Cream (n) **7.75**

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

Chocolate Orange Cheesecake **7.95**

Selection of Ice Creams (gf): Vanilla, Chocolate Orange, Mince Pie, Rum & Raisins, Honeycomb,
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 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 Roast Potatoes, Roasted Vegetables, Red Cabbage, Brussel Sprouts, Stuffing, Pigs in Blankets, Gravy **10.25**

Roast Gammon Roast Potatoes, Roasted Vegetables, Red Cabbage, Brussel Sprouts, Stuffing, Pigs in Blankets, Gravy **10.95**

Liqueur Coffees 7.95

Irish - Jameson

Calypso - Tia Maria

Parisienne - Martell VS

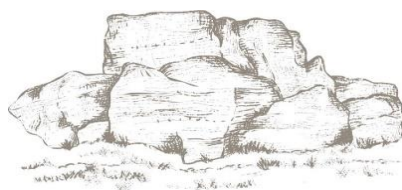
Nutty Monk - Frangelico

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 **12.50**

Dessert Wines

Trentham Noble Taminga (White), *Australia 2013, 11%* **7.25** (125ml) **22.95** (Bottle - 375ml)

Pouderoux Maury (Red), *France 2016, 15%* **9.25** (125ml) **35.95** (Bottle - 500ml)

Teas & Coffees

Espresso **2.50** Double Espresso **2.90** Americano **3.00** Cappuccino **3.30** Latte **3.30** Flat White **3.30**

Hot Chocolate **3.30** Mocha **3.50**

English Breakfast / Earl Grey / Selection of Herbal Teas

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