



MOUNT EDGCUMBE

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

Marinated Olives (ve, gf) 5.25
Sourdough Breads, Olive Oil & Balsamic Vinegar 5.50
Cream Cheese Stuffed Jalapeños, Garlic Mayo (v) 5.95
Garlic Ciabatta (v) 5.50 add Cheese (v) 6.50
Hummus & Pitta Bread (ve) 6.75
Tempura Prawns, Sweet Chilli Dip 7.25
Sundried Tomato, Roasted Peppers & Cheddar Rolls, Tomato Salsa (v) 7.75
Edgumbe Sausage Rolls, Barbeque Sauce 7.95

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

Spiced Carrot & Pumpkin Soup, Rustic Breads (ve, gfa) 7.25
Pea, Leek & Mozzarella Tart (v) 8.75
Korean Chilli, Sesame & Honey Chicken, Baby Corn (gf) 8.95
Peppered Mackerel Salad, Roast Radish & New Potatoes (gf) 9.25
Duck Liver Paté, Sour Cherry Compote 9.95
Candied Beetroot with Lentils & Yuzu (ve, gf) 9.95
Chilli Salted Squid, Sweet Chilli Dip, Mixed Salad (gf) 9.95
Prawn & Crayfish Cocktail, Avocado, Baby Gem (gf) 10.25
Shetland Mussels: Marinier, À La Crème or Tomato & Chilli, Served with Rustic Bread, or Fries 10.50

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) 15.50
**Ploughman's Board, Brighton Blue (High Weald), Chaucer's Camembert (Canterbury), Winterdale Cheddar (North Downs),
Rustic Bread, Apple, Edgumbe Chutney, Pickle & Mixed Salad (v) 16.95 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, Sausage Rolls, Smoked Chicken Breast, Olives,
Edgumbe 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

Kale, Mushroom & Pesto Risotto (ve, gf, n) 14.50 Add Parmesan (v, gf, n) +1.00
Roasted Cauli-Broc Bowl, Tahini Hummus, Spinach, Quinoa, Beetroot, Olives, Walnuts (ve, gf, n) 15.25
Pan Fried Fillet of Sea Bream, New Potatoes, Cherry Tomatoes, Capers, Olives, Mange Tout, Dill (gf) 16.95
Harvey's Battered Haddock, Hand Cut Chips, Homemade Tartare Sauce, Minted Mushy Peas 17.50
**Beef Burger Smoked Bacon, Gherkins, Tomato, Lettuce, Cheddar, Confit Onion,
Brioche Bun, Hand Cut Chips & Homemade Coleslaw 17.75**
Chicken Pie, Mash, Green Beans, Gravy 18.25
Shetland Mussels: Marinier, À La Crème or Tomato & Chilli with Rustic Breads, or Fries 18.95
Coconut Seafood Curry, Forbidden Rice (gf) 19.95
Lamb Tagine, Harissa Couscous 22.75
**10oz Ribeye Steak, Hand Cut Chips, Mushroom, Roasted Cherry Tomatoes,
Garlic Butter, or Peppercorn Sauce 30.95**

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 Edgumbe. Thank you.



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

Affogato, Espresso Coffee, Vanilla Ice Cream & Shortbreads **5.50**

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

Chocolate, Salted Caramel & Banana Mess (gf) **7.50**

Lemon Panna Cotta, Pistachio & Mint Puree (n) **7.75**

White Chocolate & Raspberry Baked Cheesecake **7.95**

Peach & Almond Tart, Vanilla Ice Cream (n) **7.95**

Plum & Apple Crumble, Vegan 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 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**

Grilled Chicken, Fries & Peas (gfa) **8.50**

Mini Haddock, Fries & Peas **9.25**

Liqueur Coffees 8.50

Irish - Jameson

Calypso - Tia Maria

Parisienne - Martell VS

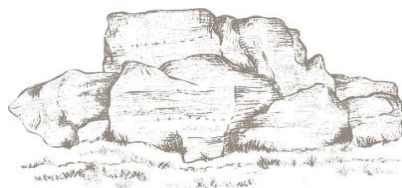
Nutty Monk - Frangelico

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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