



While You Wait

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**

Hummus, Pitta Bread (ve) **7.50**

Starters

Soup

Mixed Bloomer Bread (ve, gfa) **8.00**

Mushrooms

Mixed Sautéed Wild Mushrooms, Toasted Brioche Style Bread, Kale Crisps (ve, gf) **9.00** As Main **16.95**

Croquette

Confit Duck Leg & Cherry Croquette, Spiced Cherry Compote, Pickled Cherries (gf) **9.50**

Beetroot

Warm New Potato & Beetroot Salad, Poached Local Hen's Egg,
Whipped Feta, Toasted Pinenuts (v, vea, gf) **9.50** As Main **17.50**

Squid

Chilli Salted Squid, Sweet Chilli Dip, Mixed Leaf Salad (gf) **9.95**

Whitebait

Crisp Breaded Whitebait, Homemade Tartar Sauce **9.95**

To Share

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, Edgumbe Chutney, Bread & Mixed Leaf Salad **23.95**

Seafood Sharing Board

Smoked Salmon, Chilli Salted Squid, Mackerel Pate, Whitebait, Dill Mayo,
Olives, Bread & Mixed Leaf Salad **24.50**

Sides

Extra Bread (gfa) **2.00** Market Salad (gf) **5.50** Onion Rings **5.75** Fries (gfa) **5.75** (add cheese + **1.00**)

V = Vegetarian/ VE = Vegan/ N = Contains Nuts/ GF = Gluten Free/ GFA = Gluten Free Adaptable/ VEA = Vegan 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. The team at The Mount Edgumbe shares 100% of the service charge equally. Thank you.



Desserts

Affogato

Espresso Coffee, Vanilla Ice Cream & Shortbreads **6.50**
(Why not add a shot of white chocolate liqueur to your affogato?) **+4.20**

Cake

Spiced Pumpkin Cake, Cherry Frosting, Orange Syrup (gf, ve) **8.50**

Brownie

Double Chocolate Brownie, Dark Chocolate Sauce & Vanilla Ice Cream **8.95**

Brûlée

Coffee Crème Brûlée, Coffee Ice Cream, Homemade Doughnut **8.95**

Conference Pear Pavlova

Poached Pear, Meringue, Pear Purée, Pear Chantilly,
Roasted Flaked Almonds (n,gf) **9.00**

Local Cheeses

Kentish Blue, Olde Sussex Cheddar & Sussex Camembert, Crackers,
Grapes & Edgcumbe Chutney (gfa) **11.50**

Selection of Ice Creams

Vanilla (v, gf), Chocolate (v, gf), Strawberry (v, gf), Coffee (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**

Teas & Coffees

Espresso **2.95** Double Espresso **3.85** Americano **3.95**

Cappuccino **4.25** Latte **4.25** Iced 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**

Add Caramel Syrup **+£1.00**

Add Vanilla Syrup **+£1.00**

Alternative milks available **+ 20p**

V = Vegetarian/ VE = Vegan/ N = Contains Nuts/ GF = Gluten Free/ GFA = Gluten Free Adaptable / VEA = Vegan 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. The team at The Mount Edgcumbe shares 100% of the service charge equally. Thank you.