



Marinated Olives (ve, gf) 5.75

Mixed Bloomer Breads, Olive Oil & Balsamic Vinegar (ve) 5.75

Cocktail Sausages, Honey Mustard & Sesame Glazed 5.95

Garlic Ciabatta (v) 5.75 add cheese (v) 6.75

Roasted Red Pepper Hummus, Pickled Fennel, Pitta Bread (ve) 7.50

Soup

Mixed Bloomer Bread (ve, gfa)-Ask for Today's Flavour **7.50**

Arancini

Mushroom & Tarragon Arancini, Parmesan, Roasted Tomato & Pepper Salsa (v, 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**

Fritters

Salt Cod Fritters, Red Pepper Coulis, Chilli & Spring Onion Salad (gf) **10.50**

Gravlax

Beetroot Cured Salmon Gravlax, Celeriac Remoulade, Croutons (gfa) **10.95**

Ribs

Slow Cooked Pork Ribs, Sticky Sesame, Honey & Soy Glaze, Mixed Vegetable Couscous **10.95**

Shetland Mussels

Choice of Marinere or A La Crème Sauce. Served with Mixed Bloomer Bread or Fries (gfa) **10.95**

Sharing Nachos

Sour Cream, Salsa, Guacamole, Jalapenos & Melted Cheese **13.00**

(v, gf, vegan cheese available)

Add Beef Chilli (gf) + **6.00**

Charcuterie Sharing Board

Mixed Meats, Glazed Sausages, Smoked Chicken Breast, Olives, Edgumbe Chutney, Bread & Mixed Leaf Salad **18.25**

Seafood Sharing Board

Smoked Salmon, Chilli Salted Squid, Mackerel Pate, Whitebait, Dill Mayo, Olives, Bread & Mixed Leaf Salad **22.95**

Risotto

Jerusalem Artichoke Risotto, Artichoke Chips, Herb Crème Fraiche, Truffle Oil (v, gf) **16.95**

Curry

Homemade Sweet Potato & Red Lentil Curry, Vegetable Fried Rice,

Roasted Almonds, Naan Bread, Poppadom's (ve, n, gfa) **17.95**

Haddock

Harvey's Battered Haddock, Hand-Cut Chips, Homemade Tartare Sauce,

Curry Sauce & Minted Mushy Peas **18.95**

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) **18.95**

Shetland Mussels

Choice of Marinere or A La Crème Sauce. Served with Mixed Bloomer Bread or Fries (gfa) **18.95**

Coq Au Vin

Braised Chicken Leg, Button Mushrooms, Bacon, Silverskin Onions, Red Wine Sauce,

Cavolo Nero Celeriac Pomme Puree (gf) **22.95**

Cod

South Coast Loin, Olive Tapenade, Silverskin Onions, Samphire, Scallop Velouté, Dill Oil (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) **32.50**

Sides

Extra Bread (gfa) **2.00** Extra Peppercorn Sauce/Garlic Butter/Bearnaise **2.50** Market Salad (gf) **5.25**

Garlic Green Beans (gf) **5.25** Fries (gfa) **5.50** Hand-Cut Chips **5.75** (add cheese + **1.00**) Onion Rings **5.75**

**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 Edgumbe.**



Affogato

Espresso Coffee, Vanilla Ice Cream & Shortbreads **5.95**
(Why not add a shot of white chocolate liqueur to your affogato? **+4.20**)

Ganache

Vegan Chocolate Ganache, Blackcurrant Sorbet, Blackberries, Praline Crumb (ve, n, gf) **8.25**

Rice Pudding

Warm Glazed Rice Pudding, Candied Flaked Almonds, Berry Compote (n, gf) **8.75**

Sticky Toffee Pudding

Sticky Toffee Sauce, Vanilla Ice cream **8.95**

Chocolate

Warm Baked Chocolate and Cherry Mousse, Kirsch Cherries, Vanilla Cream (gf, n) **9.50**

Local Cheeses

Kentish Blue, Brie and Winterdale Cheddar, Crackers, Grapes, & Edgumbe Chutney (gfa) **10.95**

Selection of Ice Creams

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

And/or Sorbet

Mango (ve, gf), Blackcurrant (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

Sausage, Fries & Beans 7.95

Breaded Chicken Goujons, Fries & Peas 7.95

Teas & Coffees

Espresso **2.75** Double Espresso **3.50** Americano **3.60**
Cappuccino **3.90** Latte **3.90** Flat White **3.90** Hot Chocolate **3.90**
English Breakfast / Earl Grey / Selection of Herbal Teas (Lemongrass & Ginger, Red Berry, Camomile,
Green Tea, Jasmine, Peppermint) **2.75**
Alternative milks available **+ 20p**

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Thank you.**