



MOUNT EDGCUMBE

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

Marinated Olives (ve, gf) 5.75

Sourdough Breads, Olive Oil & Balsamic Vinegar (ve) 5.75

Honey Mustard & Sesame Glazed Sausages 5.95

Duck Spring Rolls, Sweet Chilli Dip 6.50

Garlic Ciabatta (v) 5.50 add Cheese (v) 6.75

Hummus & Pitta Bread (ve) 7.25

Edgumbe Sausage Rolls, Barbeque Sauce 7.95

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

Broccoli & Stilton Soup (v) (vegan without stilton) 7.50

Courgette & Caramelised Red Onion Tart (v) 7.95

Vegan Roasted Sweet Potato Salad, Kale, Quinoa, Pomegranate Seeds, Tahini Dressing (ve, gf) 8.25

Mackerel & Beetroot Salad, Walnuts, Celery, Pomegranate Seeds, Horseradish Dressing (n, gf) 8.95

Chicken Liver Pate, Plum Chutney, Mini Rolls 9.50

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

Prawn & Crayfish Cocktail, Avocado, Baby Gem (gf) 10.25

Shetland Mussels: Marinere or À La Crème, Rustic Bread, or Fries 10.95

Edgumbe Sharing Platters Mon - Fri 12-2.30pm & 5.30-8.30pm Sat 12-8.30pm

Vegetarian Chilli Nachos, Sour Cream, Salsa, Guacamole, Jalapeños & Melted Cheese (v, gf, n) 16.25

Ploughman's Board, Brighton Blue (High Weald), Chaucer's Camembert (Canterbury), Winterdale Cheddar (North Downs), Rustic Bread, Apple, Edgumbe Plum Chutney, Mixed Salad (v) 17.25 Add Mixed Meats +6.25

Vegan Board, Aubergine, Olives, Falafels, Roasted Artichokes & Peppers, Hummus, Mixed Smoked Nuts, Breads & Mixed Salad (ve, n) 17.25

Beef Chilli Nachos, Sour Cream, Salsa, Guacamole, Jalapeños & Melted Cheese (gf, n) 18.25

Charcuterie Board, Mixed Meats, Sausage Rolls, Smoked Chicken Breast, Olives, Edgumbe Chutney, Breads & Mixed Salad 18.25

Seafood Board, Smoked Salmon, Chilli Squid, Mackerel Pâté, Whitebait, Dill Mayo, Olives, Breads & Mixed Salad 21.50

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

**Butternut Squash & Sage Risotto, Parmesan Tuiles, Sage Crisps (v, gf) 15.95
(vegan without Parmesan)**

Cauliflower- Crispy Fried Cauliflower Florets, Spring Onion Mash, Sesame Carrots, Pickled Shallots, Coriander, Curry Sauce (v) 16.25

Harvey's Battered Haddock, Hand Cut Chips, Homemade Tartare Sauce, Minted Mushy Peas 17.95

Beef Burger Smoked Bacon, Gherkins, Tomato, Lettuce, Cheddar, Confit Onion, Brioche Bun, Hand Cut Chips & Homemade Coleslaw 17.95

Spinach & Ricotta Stuffed Chicken, Bacon, Crushed Potatoes, Savoy Cabbage, Blue Cheese Sauce(gf)18.50

Shetland Mussels: Marinere or À La Crème with Rustic Breads, or Fries 18.95

Venison & Beef Stew, Mash, Green Beans (gf) 21.75

Fillet of Stone Bass, Homemade Caper Gnocchi, Cauliflower Purée, Langoustine & Tarragon Cream Sauce 22.50

10oz Ribeye Steak, Hand Cut Chips, Mushroom, Roasted Cherry Tomatoes, Garlic Butter, or Peppercorn Sauce 30.95

Sides/Extras:

**Extra Bread 2.00 Extra Peppercorn Sauce/Garlic Butter 2.50 Market Salad (gf) 5.25
Fries (gfa) 5.50 Green Beans (gf) 5.50 Hand Cut Chips 5.75 (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.



MOUNT EDGCUMBE

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

Affogato, Espresso Coffee, Vanilla Ice Cream & Shortbreads **5.95**

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

Lemon Curd & Yogurt Fool, Strawberries, Raspberries (gf) **7.25**

Crème Caramel, Strawberry, Blueberry & Mint Relish **7.50**

Sticky Toffee Pudding, Vanilla Custard (gf, n) **7.95**

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

Orange & White Chocolate Cheesecake **8.25**

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 Edgcumbe Chutney **10.95**

Kid's Menu Mon - Fri 12-2.30pm & 5.30-8.30pm Sat 12-8.30pm

Mac and Cheese (v) **7.50**

Sausage, Fries & Beans **8.50**

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

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, Jasmine Pearls, Red Berry, Camomile, Peppermint & Green)

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