



MOUNT EDGCUMBE

Nibbles 12-8pm

- 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 12-8pm

- 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**

Edgumbe Sharing Platters 12-8pm

- 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**

Sides:

Market Salad (gf) **4.50** **Fries** (gfa) **5.25** **Extra Bread** **1.00**

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.



Desserts 12-8pm

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**

Liqueur Coffees 8.50

Irish - Jameson

Calypso - Tia Maria

Parisienne - Martell VS

Nutty Monk - Frangelico

Seville - Cointreau

Jamaican - Kraken Black Spiced Rum

Amaretto Coffee



After Dinner Drinks:

Martell VS **4.90** (25ml)

Limoncello **4.60** (25ml)

Baileys **5.80** (50ml)

Taylor's LBV Port **5.70** (50ml)

Remy Martin VSOP **6.30** (25ml)

Taylor's 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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