



Marinated Olives (ve, gf) 5.75

Sourdough Breads

Olive Oil & Balsamic Vinegar (ve) 5.75

Cocktail Sausages

Honey Mustard & Sesame Glazed 5.95

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

Hummus & Pitta Bread (ve) 7.25

Soup

Sourdough Bread (ve, gfa)-Ask for Today's Flavour 7.50

Beetroot

Whipped Goats' Cheese, Roasted Walnuts, Candied Beetroot & House Dressing (v, gf, n) 8.95

Pate

Chicken Liver Pate, Homemade Chutney & Croutes 9.50

Squid

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

Salmon

Smoked Salmon, Chive Crème Fraiche, Lemon Curd, Pickled Shallots, Herb Croutons 10.50

Shetland Mussels

Choice of Mariniere or A La Crème Sauce. Served with Sourdough Bread or Fries 10.95

Lamb

Crisp Breaded Lamb Shoulder and Tarragon Croquette, Pea Puree, Garden Peas & Red Wine Jus 9.95

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, Edgcombe 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 21.50

Risotto

Garden Pea and Parmesan Risotto, Parmesan Tulies & Pea Shoots (v, gf, vegan without parmesan) 15.95

Cauliflower

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

Haddock

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

Burger

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

Shetland Mussels

Choice of Mariniere or A La Crème Sauce. Served with Sourdough Bread or Fries 18.95

Pork

Herb Crusted Pork Tenderloin, Creamed Celeriac, Cabbage & Bacon (gf) 20.95

Stone Bass

Homemade Caper Gnocchi, Cauliflower Puree, Langoustine & Tarragon Bisque 22.50

10oz Ribeye Steak

Hand-Cut Chips, Roasted Tomatoes, Mushroom & choice of either Garlic Butter or Peppercorn Sauce 30.95

Sides

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

Garlic Green Beans (gf) 5.25 Fries (gfa) 5.50 Hand-Cut Chips 5.75 (add cheese 50p) 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. 100% of the service charge is shared equally with the team at The Mount Edgcombe. Thank you.



Affogato

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

Crème Caramel

Strawberry, Blueberry & Mint Relish (gf) **7.50**

Crumble

Apple and Plum Crumble, Choice of Vanilla-Coconut Ice Cream, or Custard (ve, gf) **7.95**

Brownie

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

Cheesecake

Mixed Berry Cheesecake, Shortbread Crumb & Berry Cream **8.95**

Local Cheeses

Brighton Blue, Brie and Winterdale Cheddar, Crackers, Grapes, & Edgumbe Chutney **10.95**

Selection of Ice Creams

Vanilla, Chocolate, Strawberry, Honeycomb, Vegan Vanilla-Coconut

And/or Sorbet

Mango, Raspberry (ve)

1 Scoop **2.75** 2 Scoops **5.50** 3 Scoops **8.25**



Kids Menu

Tomato & Cheese Pasta (v) 7.50

Sausage, Fries & Beans 8.50

Grilled Chicken Strips, Fries & Peas (gfa) 8.50

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 (Lemongrass & Ginger, Red Berry, Camomile, Green
Tea, Jasmine, Peppermint) **2.50** Alternative milks available **+0.20**

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. 100% of the service charge is shared equally with the team at The Mount Edgumbe. Thank you.