



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**

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, Edgcumbe 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**

Mains served from 12 pm - 5 pm only:

Risotto

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

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**

Cod

South Coast Loin, Olive Tapenade, Silverskin Onions, Samphire, Scallop Velouté, Dill Oil (gf) **25.95**

Nut Roast

Roasted Potatoes, Roasted Red Onion and Chantenay Carrots, Broccoli, Maple Glazed Parsnips, Swede Mash, Yorkshire Pudding & Vegetarian Gravy (v, n, gfa) **17.95**

Marinated Half Chicken

Roasted Potatoes, Roasted Red Onion & Chantenay Carrots, Broccoli, Maple Glazed Parsnips, Swede Mash, Yorkshire Pudding & Beef Bone Gravy (gfa) **20.95**

Sirloin of Beef

Roasted Potatoes, Roasted Red Onion and Chantenay Carrots, Broccoli, Maple Glazed Parsnips, Swede Mash, Yorkshire Pudding & Beef Bone Gravy (gfa) **22.95**

Cauliflower Cheese 6.75

Sides

Extra Bread (gfa) **2.00** 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 every effort to provide allergen-free dishes, 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 Edgcumbe.

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**)

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

Tomato & Cheese Pasta (v) 7.50

Kids Roast:

Roast Chicken (gfa) 10.50 or

Roast Beef (gfa) 11.50

Roasted Vegetables, Roasted Potatoes, Broccoli, Mashed Swede, Yorkshire Pudding & Beef Bone Gravy

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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