



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) **5.50** add cheese (v) **6.75**

Hummus & Pitta Bread (ve) **7.25**

Soup

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

Risotto

Roasted Beetroot Risotto, Goats Curd, Caramelised Beetroot, Balsamic (v, gf) **8.95**

Scotch Egg

Homemade Pork Scotch Egg, Jerusalem Artichoke Puree & Artichoke Crisps **9.50**

Squid

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

Rillettes

Salmon Rillettes, Pickled Cucumber Salad, Herb Croutes (gfa) **10.50**

Terrine

Smoked Ham Hock and Parsley Terrine, Mustard Mayo, Pickled Apples, Toasted Brioche **10.50**

Bacon

Maple Glazed, Spiced Smoked Belly Bacon, Caramelised Chestnuts, Celeriac Puree **10.50**

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, 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**

Gnocchi

Homemade Sage Gnocchi, Squash Puree, Cavolo Nero, Sage Crisps, Parmesan Cracker (v, n, gf) **16.95**

Vegan Burger

Sweet Potato & Mixed Pepper Burger, Pickled Cucumber, Tomato, Lettuce, Brioche Style Bun,

Hand-Cut Chips, Beer Battered Onion Rings & Coleslaw (ve, gfa) **17.95**

Haddock

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

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**

Guinea Fowl

Roasted Supreme, Wild Mushroom Risotto, Pickled Enoki Mushrooms, Kale Crisps, Port Jus (gf) **20.95**

Chowder

Glazed Smoked Haddock, Leek and Sweetcorn Chowder, Poached Local Free-Range Hens' Egg,

Buttered Samphire, Herb Croutes (gfa) **22.50**

10oz Ribeye Steak

Hand-Cut Chips, Roasted Tomato, Mushroom, Beer Battered Onion Rings, Roquette Salad &

Choice of Either Garlic Butter, Peppercorn Sauce or Homemade 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 + **50p**) 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 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**

Crème Brûlée

White Chocolate and Raspberry Crème Brûlée, Spiced Shortbread (gfa) **8.75**

Bread & Butter Pudding

Apple, Cinnamon and Caramel Bread and Butter Pudding, Vanilla Ice Cream **8.95**

Delice

Dark Chocolate Delice, Jaconde Sponge, Candied Orange Peel, Praline Chantilly (n) **9.00**

Local Cheeses

Brighton Blue, Brie and Winterdale Cheddar, Crackers, Grapes, & Edgcumbe Chutney (gfa) **10.95**

Selection of Ice Creams

Vanilla (v, gf), Chocolate (v, gf), Strawberry (v, gf), Honeycomb (v, gf), Vegan Vanilla-Coconut (ve, 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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