



While You Wait

Marinated Olives (ve, gf) **5.95**

Mixed Bloomer Breads, Olive Oil & Balsamic Vinegar (ve) **5.95**

Cocktail Sausages, Honey Mustard & Sesame Glazed **6.25**

Garlic Ciabatta (v) **5.95** add cheese (v) **7.25**

Hummus, Pitta Bread (ve) **7.50**

Starters

Soup

Mixed Bloomer Bread (ve, gfa) **8.00**

Mushrooms

Mixed Sautéed Wild Mushrooms, Toasted Brioche Style Bread, Kale Crisps (ve, gf) **9.00** As Main **16.95**

Croquette

Confit Duck Leg & Cherry Croquette, Spiced Cherry Compote, Pickled Cherries (gf) **9.50**

Beetroot

Warm New Potato & Beetroot Salad, Poached Local Hen's Egg,
Whipped Feta, Toasted Pinenuts (v, vea, gf) **9.50** As Main **17.50**

Squid

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

Whitebait

Crisp Breaded Whitebait, Homemade Tartar Sauce **9.95**

Pork

Herb Crusted Pork Tenderloin, Chimichurri Dressing, Potato Purée (gf) **10.00**

Shetland Mussels

Choice of Mariniere or A La Crème Sauce. Served with Mixed Bloomer Bread or Fries (gfa) **11.75**

To Share

Sharing Nachos

Sour Cream, Salsa, Guacamole, Jalapenos & Melted Cheese **13.25**
(v, gf, vegan cheese available)

Add Beef Chilli (gf) + **6.25**

Antipasti Sharing Board

Mixed Meats, Glazed Sausages, Smoked Chicken Breast, Olde Sussex Cheddar & Sussex Camembert,
Olives, Edgumbe Chutney, Bread & Mixed Leaf Salad **23.95**

Seafood Sharing Board

Smoked Salmon, Chilli Salted Squid, Mackerel Pate, Whitebait, Dill Mayo,
Olives, Bread & Mixed Leaf Salad **24.50**

V = Vegetarian/ VE = Vegan/ N = Contains Nuts/ GF = Gluten Free/ GFA = Gluten Free Adaptable/ VEA = Vegan 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. The team at The Mount Edgumbe shares 100% of the service charge equally. Thank you.



Mains served from 12 pm – 5 pm Only

Risotto

Butternut Squash & Sage Risotto, Parmesan Tiles, Sage Crisps (v, gf, vea) **15.95**

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) **19.50**

Shetland Mussels

Choice of Marinere or A La Crème Sauce. Served with Mixed Bloomer Bread or Fries (gfa) **19.95**

Nut Roast

Roasted Potatoes, Hispi Cabbage, Peas, Chantenay Carrots,
Maple Glazed Parsnips, Swede Mash,
Yorkshire Pudding & Vegetarian Gravy (v, n, gfa) **18.00**

Marinated Half Chicken

Roasted Potatoes, Hispi Cabbage, Peas, Chantenay Carrots,
Maple Glazed Parsnips, Swede Mash,
Yorkshire Pudding & Beef Bone Gravy (gfa) **21.50**

Sirloin of Beef

Roasted Potatoes, Hispi Cabbage, Peas, Chantenay Carrots,
Maple Glazed Parsnips, Swede Mash,
Yorkshire Pudding & Beef Bone Gravy (gfa) **23.50**

Cauliflower Cheese 6.95

Kids Menu 12 pm – 5 pm Only

Cheese and Tomato Pasta (v) 7.50

Roast Chicken (gfa) 10.95 or

Roast Beef (gfa) 11.95

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

Sides

Extra Bread (gfa) **2.00** Market Salad (gf) **5.50** Garlic Green Beans (gf) **5.50** Onion Rings **5.75**

Fries (gfa) **5.75** Hand-Cut Chips **5.95**

(add cheese + **1.00**)

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