



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**

Roasted Red Pepper Hummus, Pickled Fennel, Pitta Bread (ve) **7.50**

Soup

Mixed Bloomer Bread (ve, gfa)-Ask for Today's Flavour **7.75**

Carrot

Braised and Glazed Carrot, Carrot Puree, Pickled Carrot, Carrot Crisps, Coriander (ve, 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**

Fishcake

Crisp Breaded Smoked Haddock Cake, Dill Mayo, Poached Local Hens' Egg (gf) **10.50**

Prawn and Pea Salad

King Prawns, Sugarsnaps, Crushed Peas, Gem Lettuce, Herb Dressing (gf) **10.95**

Parma Ham

Prosciutto, Pickled Melon, Parmesan, Toasted Pine Nuts (n, gf) **10.95**

Shetland Mussels

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

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, Edgcombe Chutney, Bread & Mixed Leaf Salad **23.50**

Seafood Sharing Board

Smoked Salmon, Chilli Salted Squid, Mackerel Pate, Whitebait, Dill Mayo, Olives, Bread & Mixed Leaf Salad **23.50**

Risotto

Garden Pea and Spinach Risotto, Wild Garlic, Parmesan (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**

Bream

Fillet of Sea Bream, Smoked Haddock Croquette, Pesto Mash, Wild Garlic, Charred Fennel, Scallop Sauce, Trout Roe (gf) **23.95**

Nut Roast

Roasted Potatoes, Roasted Red Onion and Chantenay Carrots, Broccoli, Maple Glazed Parsnips, Swede Mash, Yorkshire Pudding & Vegetarian Gravy (v, n, gfa) **18.00**

Marinated Half Chicken

Roasted Potatoes, Roasted Red Onion & Chantenay Carrots, Broccoli, Maple Glazed Parsnips, Swede Mash, Yorkshire Pudding & Beef Bone Gravy (gfa) **21.50**

Sirloin of Beef

Roasted Potatoes, Roasted Red Onion and Chantenay Carrots, Broccoli, Maple Glazed Parsnips, Swede Mash, Yorkshire Pudding & Beef Bone Gravy (gfa) **23.50**

Cauliflower Cheese 6.95

Sides

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

Onion Rings **5.75** Hand-Cut Chips **5.95** (add cheese + **1.00**)

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 Edgcombe.

Thank you.



Affogato

Espresso Coffee, Vanilla Ice Cream & Shortbreads **6.50**
(Why not add a shot of white chocolate liqueur to your affogato? **+4.20**)

Tart

Chocolate & Rhubarb Tart, Stem Ginger Ice Cream **8.50**

Pancakes

Banana and Caramel Pancakes, Glazed Banana, Coconut Ice Cream (ve) **8.50**

Cheesecake

Lemon & Vanilla Cheesecake, Raspberries Coulis, Fresh Raspberries (gf) **8.95**

Sticky Toffee Pudding

Sticky Toffee Sauce, Vanilla Ice cream **8.95**

Local Cheeses

Kentish Blue, Olde Sussex Cheddar & Sussex Camembert, Crackers, Grapes, & Edgcumbe Chutney (gfa) **11.30**

Selection of Ice Creams

Vanilla (v, gf), Chocolate (v, gf), Strawberry(v,gf), Stem Ginger (v, gf), Coconut Ice Cream (ve,gf)

And/or Sorbet

Mango (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) 10.95 or

Roast Beef (gfa) 11.95

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

Teas & Coffees

Espresso **2.95** Double Espresso **3.85** Americano **3.95**

Cappuccino **4.25** Latte **4.25** Flat White **4.25** Hot Chocolate **4.45**

English Breakfast / Earl Grey / Selection of Herbal Teas (Lemongrass & Ginger, Red Berry, Camomile, Green Tea, Jasmine, Peppermint) **2.95**

Alternative milks available **+ 20p**

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, 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.