



### Nibbles 12-8pm

- Marinated Olives (ve, gf) 5.75**  
**Sourdough Breads, Olive Oil & Balsamic Vinegar 5.75**  
**Garlic Ciabatta (v) 5.50 add Cheese (v) 6.75**  
**Devils on Horseback 6.75**  
**Pigs in Blankets 6.95**  
**Hummus & Pitta Bread (ve) 7.25**  
**Edgumbe Sausage Rolls, Barbeque Sauce 7.95**

### Starters 12-8pm

- Butternut Squash & Sage Soup, Rustic Breads (ve, gfa) 7.50**  
**Vegan Roasted Sweet Potato Salad Kale, Quinoa, Pomegranate Seeds, Tahini Dressing (ve, gf) 8.25**  
**Spinach, Beetroot & Goat's Cheese Roulade (v) 9.25**  
**Chicken Liver Pâté, Cranberry Compote, Mini Rolls (gfa) 9.25**  
**Chilli Salted Squid, Sweet Chilli Dip, Mixed Salad (gf) 9.95**  
**Game Terrine, Plum Chutney, Sourdough Bread (gfa) 10.25**  
**Prawn & Crayfish Cocktail, Avocado, Baby Gem (gf) 10.25**  
**Smoked Salmon & Prawns, Horseradish Cream & Lime Vinaigrette (gf) 10.50**  
**Shetland Mussels: Marinier or À La Crème, Rustic Bread, or Fries 10.95**  
 (Mussels available 12-5pm only)

### Edgumbe Sharing Platters 12-8pm

- Vegetarian Chilli Nachos, Sour Cream, Salsa, Guacamole, Jalapeños & Melted Cheese (v, gf, n) 16.25**  
**Ploughman's Board, Brighton Blue (High Weald), Chaucer's Camembert (Canterbury), Winterdale Cheddar (North Downs), Rustic Bread, Apple, Edgumbe Chutney, Pickle & Mixed Salad (v) 17.25 Add Mixed Meats +6.25**  
**Vegan Board, Aubergine, Olives, Falafels, Roasted Artichokes & Peppers, Hummus, Mixed Smoked Nuts, Breads & Mixed Salad (ve, n) 17.25**  
**Beef Chilli Nachos, Sour Cream, Salsa, Guacamole, Jalapeños & Melted Cheese (gf, n) 18.25**  
**Charcuterie Board, Mixed Meats, Sausage Rolls, Smoked Chicken Breast, Olives, Edgumbe Chutney, Breads & Mixed Salad 18.25**  
**Seafood Board, Smoked Salmon, Chilli Squid, Mackerel Pâté, Whitebait, Dill Mayo, Olives, Breads & Mixed Salad 19.50**

### Mains 12-5pm

- Sunday Roasts:**  
**Nut Roast (n, v) 16.95**  
**Marinated Half Chicken (gfa) 19.50**  
**Sirloin of Beef (gfa) 21.50**

All served with Roasted Vegetables, Roast Potatoes, Red Cabbage, Sprouts, Yorkshire Pudding & Gravy

**Add Cauliflower Cheese £5.25**

- Vegan Mushroom Risotto (ve, gf) 15.50 Add Parmesan (v, gf, n) +1.00**  
**Triple Cheese & Aubergine Lasagne, Garlic Bread (v) 16.75**  
**Salmon, Smoked Haddock & Cod Fish Pie, Broccoli (gf) 17.50**  
**Shetland Mussels: Marinier, À La Crème or Tomato & Chilli with Rustic Breads, or Fries 18.95**

### Sides:

Extra Bread **2.00** Cauliflower Cheese **5.25** Market Salad (gf) **5.25** Fries (gfa) **5.50** Hand Cut Chips **5.75**

V=Vegetarian VE=Vegan N=Contains Nuts GF=Gluten Free GFA=GF Available-please ask your server  
 Please note, while we make efforts to provide allergens free dishes,  
 some traces may still be present due to shared preparations areas.

Please alert our team to any dietary requirements. 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.



## MOUNT EDGCUMBE

### Desserts 12-8pm

**Affogato**, Espresso Coffee, Vanilla Ice Cream & Shortbreads **5.95**

(Why not add a shot of white chocolate liqueur to your affogato? **+4.20**)

**Apple & Cinnamon Bread & Butter Pudding**, Cream **7.50**

**Christmas Pudding**, Brandy Custard (n) **7.75**

**Sticky Toffee Pudding**, Vanilla Custard (gf, n) **7.95**

**Cranberry & Pear Crumble**, Vegan Vanilla-Coconut Ice Cream (ve, gf) **7.95**

**Orange & White Chocolate Cheesecake** **8.25**

**Selection of Ice Creams** (gf): Vanilla, Chocolate, Rum & Raisins, Chocolate Orange,

Honeycomb, Strawberry, Vegan Vanilla-Coconut (ve)

**And /Or Sorbets** (ve, gf): Mango, Raspberry

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

**Selection of Cheeses**: Brighton Blue (High Weald), Chaucer's Camembert (Canterbury) and Winterdale Cheddar (North Downs), Crackers and Edgcumbe Chutney **10.95**

### Kid's Menu 12-5pm

**Mac and Cheese** (v) **7.50**

**Sausage, Fries & Beans** **8.50**

**Kids Roast, Chicken** **10.50** or **Beef** **11.50**

Roasted Vegetables, Roast Potatoes, Roasted Beetroot, Broccoli, Yorkshire Pudding & Gravy

### Liqueur Coffees 8.50

Irish - Jameson

Calypso - Tia Maria

Parisienne - Martell VS

Nutty Monk - Frangelico

Seville - Cointreau

Jamaican - Kraken Black Spiced Rum

Amaretto Coffee

Baileys Coffee



### After Dinner Drinks:

Martell VS **4.90** (25ml)

Limoncello **4.60** (25ml)

Baileys **5.80** (50ml)

Taylors LBV Port **5.70** (50ml)

Remy Martin VSOP **6.30** (25ml)

Taylors 10 Year Tawny Port **8.30** (50ml)

Espresso Martini **9.95**

### Dessert Wines

Trentham Noble Taminga (White), *Australia 2013, 11%* **8.75** (125ml) **24.00** (Bottle - 375ml)

Pouderoux Maury (Red), *France 2016, 15%* **9.95** (125ml) **39.00** (Bottle - 500ml)

### 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 **2.50** (alternative milks available **+0.20**)

(Lemon Grass & Ginger, Red Bush, Red Berry, Camomile, Peppermint & Green)

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