

Edie's

To Share

Rosemary & sea salt focaccia, confit garlic £8.25 (V)(VGO)

Nocellara olives £6.50 (V)(GF)(VG)

Smoked trout pate, caviar, spring onion brioche £9.25 (GFO)

Starters

Braised octopus, chorizo, cherry tomato, gigante beans, rouille, pangratatto £15 (SF)(GFO)(DFO)

Twice baked smoked applewood cheese souffle, spinach, vermouth sauce £13.50 (V)

Sardines, chimichurri, pink fir potato, fine beans, pickled shallots & dill £14 (GF)(DF)

Aubrey's dry aged fillet tartar, quail's egg, piccalilli vegetables, black garlic mayo £15 (DF)(GFO)

Isle of Wight tomato, pickled shallot, whipped feta, pangratatto & basil salad £13.50 (DFO)(GFO)(VGO)

Main

Free range chicken, celeriac & potato gratin, runner beans, bois boudran sauce £28 (GF)

Cornish hake, golden beetroot, radish, pancetta, herb yoghurt dressing £28 (DFO)(GF)

Aubrey's dry aged 8oz Fillet steak, chips, king oyster mushroom, peppercorn butter £40 (DFO)(GF)

Wild mushroom & ricotta raviolo, peas, broad beans, gem lettuce, garlic & parsley sauce £26 (V)

Halibut, chervil mash, endive, golden sultanas, pine nut, capers, cauliflower, curry oil £38 (DFO)(GF)

Desserts

Cherry & pistachio frangipane tart, Cornish clotted cream £10 (V)

Dark chocolate mousse, gooseberries, maple syrup, marshmallow £10 (V)(GF)

Blackcurrant iced parfait, lemon curd, meringue, cardamom sable £10 (GFO)

Apricot souffle, almond Anglaise, ginger ice cream, amaretti crumb £13.50 (V)(GFO)

Edie's cheese selection £13 (GFO)(V)

(GF) gluten free (GFO) gluten free option (V) vegetarian (SF) shellfish (N) nuts (NFO) nut free option (VE) vegan (VGO) vegan option (S) sesame (DF) dairy free (VEGAN OPTIONS AVAILABLE BUT PLEASE GIVE 24 HOURS NOTICE)