

Wednesday, Friday & Saturday

(12pm – 2.30pm)

Wednesday & Thursday

(6pm – 7pm)

To Share

Warm focaccia bread, confit garlic £6.95 (V)

Nocellara olives £5.50 (V)(GF)

Warm ciabatta, whipped cods roe, lemon oil £7.95

Starters

Edie's homemade soup (GFO)

Twice baked smoked Lincolnshire Poacher cheese souffle, leeks, white onion
sauce, chive oil (V)

St Austell Bay mussel tart, ale, crème fraiche, celeriac (SF)(GFO)

Mains

Cider braised chicken, crème fraiche, Dijon mustard, baby onions, mushrooms, creamy
mash, cavolo nero (GF)

Hake, parsnip, butter beans, pancetta, samphire, apple, curry oil (GF)(DFO)

Delica pumpkin & ricotta raviolo, rainbow chard, amaretti, chilli, Blue Monday cheese (V)(N)

Desserts

Vanilla crème brûlée, figs, honey & ginger cake (GFO)(V)

Dark chocolate & orange marmalade frangipane tart, clotted cream (V)(N)

Mocha mousse, crème Chantilly, praline (V)(N)(GF)

2 course £28

3 course £35

(GF) gluten free (GFO) gluten free option (V) vegetarian (SF) shellfish (N) nuts (VGO) vegan (VEGAN

OPTIONS AVAILABLE, PLEASE GIVE 24 HOURS NOTICE)