

Edie's

To Share

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

Nocellara olives £6.50 (V)(GF)(VG)

Wild mushroom pâté, toasted treacle bread £9.25 (GFO)(V)

Starters

Cornish crab crumpet, brown crab butter, kohlrabi £16 (GFO)(SF)

Twice baked Comté cheese soufflé, pear, cavolo nero, perry cream £13.50 (V)

House smoked mackerel, radicchio, Granny Smith apple, grapes, lavosh £14 (GFO)(DFO)

Confit chicken, morcilla & leek terrine, wheat beer onions, pickles, beer toast £15 (DFO)(GFO)

Heritage beetroot & carrot salad, goats cheese crottin, honey crème fraîche £13.50 (DFO)(GFO)(VGO)

Mains

Free range chicken, root vegetable boulangère, savoy cabbage, morel mushroom sauce £28 (GF)(DFO)

Cornish hake, cauliflower, pancetta, butter beans, gribiche, dill oil £28 (DFO)(GF)

Aubrey's dry aged 8oz fillet steak, chips, garlic field mushroom, three mustard butter £40 (DFO)(GF)

Squash, sage & ricotta brioche pie, mash, cavolo nero, pinenut butter sauce £26 (V)(NFO)

John Dory, champ potato, samphire, brown shrimps, green peppercorn & tarragon butter £38 (DFO)(SF)

Desserts

Canterbury apple tart, malt crème fraîche £10 (V)

Iced peanut butter parfait, tuile, salted caramel £10 (V)(GFO)(N)

Dark chocolate cake, cherries, Kirsh mascarpone cream £10 (V)

Lemon soufflé, ginger crème Anglaise, honey ice cream £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)