

Edie's

To Share

Rosemary fougasse bread, White bean & garlic dip £7.25 (V)(GFO)

Nocellara olives £5.50 (V)(GF)(VG)

Warm ciabatta, salt cod brandade, lemon oil £8.95 (GFO)

Starters

Poached chalk stream trout linguini, vermouth sauce, dill, caviar £14 (GFO)(DFO)

Twice baked Comte cheese soufflé, spinach, cider sauce £13 (V)

Lyonnaise onion tart, Cornish camembert, wild mushrooms, poached egg £12 (V)(VGO)

Beef pastrami croquette, pickled cucumber, tomato chutney, rocket mayo £14

Confit duck, blood orange, root vegetable & chicory salad, cashews £14 (NFO)(DF)(GF)

Mains

Coq au vin, baby onions, pancetta, mushrooms, creamy mash, green beans £25 (GF)(DFO)

Skrei cod, Colcannon potatoes, samphire, wild mushroom vin blanc £25 (DFO)(GF)

8oz Fillet steak, chips, watercress, mushroom, caper & anchovy butter £37 (DFO)

Squash, sage, hazelnut & goats cheese brioche pie, creamy mash, broccolini £23 (V)(N)

Whole lemon sole, new potatoes, watercress, brown shrimp meunière £35 (SF)(GFO)(DFO)

Desserts

Warm treacle tart, Cornish clotted cream £9.50 (V)

Dark chocolate mousse, passion fruit, honeycomb, coconut ice cream £9.50 (VO)

Brioche bread & butter pudding, crème Anglaise, Yorkshire rhubarb £9.50 (V)

Lemon soufflé, stem ginger crème anglaise, raspberry sorbet £13 (V)(GF)

Edie's cheese selection £12 (GFO)(V)

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