

Edie's

To Share

Rosemary fougasse bread, confit garlic dip £7.25 (V)

Manzanilla olives £5.50 (V)(GF)(VG)

Warm ciabatta, smoked cods roe, caviar £8.95 (GFO)

Starters

Smoked haddock, trout & saffron potato terrine, gribiche, ciabatta croutes £14 (GFO)

Twice baked Taleggio cheese souffle, creamed leeks, watercress, apple £13 (V)

Chicory, poached pear, toasted walnut, Cornish blue cheese salad £12 (V)(NFO)(VGO)

Oxtail croquette, pastrami spice, mustard mayo, apple ketchup, sauerkraut £14

Cornish lemon sole, petit pois a' la Française, mussels, cockles £14 (SF)(DFO)(GFO)

Mains

Cider braised chicken, pancetta, mushrooms, baby onions, mash, cavolo nero £25 (GF)(DFO)

Skrei cod, spring onion mash, samphire, caper & lemon butter sauce £25 (DFO)(GF)

8oz Fillet steak, chips, watercress, mushroom, Roquefort & walnut butter £37 (DFO)(N)

Pesto aubergine, caponata, pangrattato, burrata, lovage mayo £23 (V)(N)(GFO)(DFO)(VGO)

Halibut, lemon & chive gnocchi, broccolini, prawn bisque, mussels £35 (SF)(GFO)(DFO)

Desserts

Carrot cake tart, carrot jam, natural yoghurt ice cream £9.50 (V)

Dark chocolate mousse, poached Williams pear, sugar almonds £9.50 (V)(NFO)

Tonka bean panna cotta, Yorkshire rhubarb, honeycomb, rhubarb ice cream £9.50 (GFO)

Black cherry souffle, vanilla crème anglaise, chocolate ice cream £13 (V)(GF)

Edie's cheese selection £12 (GFO)(V)

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