

Edie's

To Share

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

Nocellara olives £6.50 (V)(GF)(VG)

Chicken liver parfait, muscatel jelly, spring onion brioche £9.25 (GFO)

Starters

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

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

Seeded mackerel fillet, lovage emulsion, kohlrabi £14 (GFO)(DF)

Aubrey's confit beef fillet bun, bourguignon sauce, caramelized onion £15

Cornish Kern cheese & apple hash brown, apple & fennel ketchup, Waldorf salad £13.50 (GF)(V)

Mains

Confit garlic & herb stuffed chicken leg, fennel risotto, Wye valley asparagus, gremolata £28 (GF)

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

Aubrey's dry aged 8oz Fillet steak, chips, baby gem, crispy onions, peppercorn butter £40 (DFO)(GFO)

Beetroot gnocchi, wild mushrooms, peas, broad beans, goats cheese, sour dough croutes £26 (V)(DFO)

Halibut, chervil mash, samphire, Cornish crab, sherry, ginger £38 (SF)(DFO)(GFO)

Desserts

Elder flower custard tart, strawberries, vanilla Chantilly £10 (V)

Dark chocolate & Frangelico terrine, creme fraiche £10 (V)(N)(GF)

Popcorn panna cotta, dulce de leche, popcorn ice cream £10 (GF)

Raspberry soufflé, spiced rum Anglaise, jammy dodger 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)