

Prix fixe

Wednesday, Friday & Saturday

(12pm – 2.30pm)

Wednesday & Thursday

(6pm – 7pm)

To Share

Warm focaccia bread, confit garlic £6.95 (V)

Sicilian olives £4.95 (V)(GF)

Warm ciabatta, whipped cods roe, lemon oil £7.95

Starters

Edie's homemade soup (GFO)

Twice baked gruyere cheese souffle, wild mushroom fricassée,
tarragon (V)

Kilhallon Farm beef cheek ragù arancini, pesto mayo (N)

Mai ns

Free range chicken, fondant potato, leeks, morel mushrooms (GF)(DFO)

Hake, cauliflower, butter beans, pancetta, samphire, keralan oil (GF)(DFO)

Butternut squash, sweet potato & ricotta raviolo, sage pesto, goats cheese (V)(N)

Desserts

Milk chocolate & salted caramel tart, natural yoghurt ice cream (V)

Blood orange upside down cake , Cornish clotted cream (V)

Vanilla panna cotta, Yorkshire rhubarb, rhubarb crumble ice cream (GFO)

2 course £27

3 course £32

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

(VEGAN OPTIONS AVAILABLE BUT PLEASE GIVE 24 HOURS NOTICE)