

# Edie's

## To Share

Davidstow cheddar & watercress scone, seaweed butter £8.25 (V)

Nocellara olives £6.50 (V)(GF)(VG)

Wholemeal sour dough, beetroot hummus, aged balsamic £9.25 (GFO)(V)(VG)

## Starters

Cornish fish soup, rouille, crab & apple salad £15 (SF)(GFO)(DF)

Twice baked gruyere cheese souffle, spinach, tomato & rosemary sauce £13.50 (V)

Seeded mackerel fillet, sorrel mayo, cucumber salad £14 (GFO)(DF)

Confit chicken & wild mushroom terrine, tarragon brioche, pickled shallots £13 (GFO)(DFO)

Wye valley asparagus, poached egg, black garlic, parmesan £13.50 (VGO)(GF)(DF)(V)

## Mains

Free range chicken breast, carrot, courgette & potato rosti, chard, salsa verdi £28 (GF)(DFO)

Cornish hake, sauté potatoes, wilted baby gem, shellfish vermouth cream £28 (DFO)(GF)(SF)

Aubrey's dry aged 8oz Fillet steak, chips, baby gem, crispy onions, red wine shallot butter £40 (DFO)(GF)

Sweet potato, pepper & goats cheese tart, Jersey royal potato salad, smoked crème fraiche £26 (V)

Wild bass, potato & morcilla terrine, samphire, brown shrimps, roast chicken butter £38 (SF)(GF)

## Desserts

Rhubarb crumble baked alaska £10 (V)

Milk chocolate & caramel tart, crème fraiche £10 (V)

Strawberry brillat savarin cheesecake, strawberry & prosecco sorbet £10 (GF)

Mango soufflé, vanilla crème anglaise, toasted coconut ice cream £13.50 (V)(GF)

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)