

**Wednesday, Friday & Saturday**

**(12pm – 2.30pm)**

**Wednesday & Thursday**

**(6pm – 7pm)**

## **To Share**

Warm focaccia bread, confit garlic £6.95 (V)

Nocellara olives £5.50 (V)(GF)

Warm ciabatta, whipped cods roe, lemon oil £7.95

## **Starters**

Edie's homemade soup (GFO)

Cornish asparagus, gribiche dressing, poached egg (V)(VGO)(GF)(DF)

Free range chicken tikka croquettes, apricot & nigella seed ketchup, tomato,  
cucumber, mint

## **Mai ns**

Free range chicken, fondant potato, smoked aubergine, walnuts, pomegranate, barrel aged  
feta (GF)(N)

Hake, Champ potatoes, leeks, Dianne sauce (GF)

Heritage beetroot, chive gnocchi, whipped goats cheese, sour dough croutes (V)

## **Desserts**

Dark chocolate mousse, coconut panna cotta, sweet toasted seeds, hazelnuts (N)(GFO)

Edie's treacle tart, Cornish clotted cream (V)

Passion fruit tart, blueberry yoghurt ice cream (V)

**2 course £27**

**3 course £32**

(GF) gluten free (GFO) gluten free option (V) vegetarian (SF) shellfish (N) nuts (VGO) vegan (VEGAN)  
OPTIONS AVAILABLE, PLEASE GIVE 24 HOURS NOTICE)