

Edie's

To Share

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

Nocellara olives £6.50 (V)(GF)(VG)

Smoked cods roe, caviar, toasted ciabatta £9.25

Starters

Disco scallops, bouillabaisse, fennel, samphire, orange, rouille £16 (GFO)(DF)

Twice baked Westcombe cheddar cheese soufflé, cauliflower, leeks, cheese sauce £13.50 (V)

Sardines, beetroot, horseradish, watercress, brioche £14 (GFO)(DFO)

Ham hock terrine, pickled heritage carrot salad, crab apple jelly, sourdough toast £15 (DF)(GFO)

Wild mushroom linguini, truffle crème fraîche, pangrattato £13.50 (DFO)(GFO)(VGO)

Mains

Free range chicken, celeriac fondant, runner beans, Bourguignon sauce £28 (GF)

Cornish hake, Lyonnaise potatoes, cavolo nero, tikka sauce £28 (DFO)(GF)

Aubrey's dry aged 8oz Fillet steak, chips, thyme plum tomato, truffle butter £40 (DFO)(GF)

Cauliflower steak, butter beans, apple, black garlic, golden sultana, vadouvan oil £26 (V)(GFO)(VGO)(NFO)

John Dory, crème fraîche mash, samphire, brown shrimps, hazelnuts, saffron sauce £38 (DFO)(GF)(NFO)

Desserts

Muscovado tart, crème fraîche £10 (V)

Dark chocolate crèmeux, pistachio mousse, kataifi pastry £10 (V)(GFO)(N)

Rum baba, plums, Chantilly cream £10

Blackberry soufflé, crème Anglaise, apple crumble 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)