

Edie's

To Share

Sea salt & rosemary Fougasse bread, white bean & harissa dip £7.25 (VG)

Nocellara olives £5.50 (V)(GF)(VG)

Artisan bread, smoked trout pate, lemon oil, keta caviar £8.95 (GFO)

Starters

Sardines, tarragon brioche toast, bois boudran sauce, black olive tapenade £13 (GFO)(DFO)

Fig, gorgonzola & walnut tart fine, muscatel vinaigrette £12 (V)(NFO)(GFO)

Confit chicken, morcilla & leek terrine, pickled carrot, ciabatta toast £12 (DF)(GFO)

Twice baked Davidstow cheddar souffle, cauliflower, leeks, cheddar sauce £12 (V)

Red mullet, bouillabaisse sauce, tomato, rouille, £14 (DF)(GFO)

Mains

Chicken, parsnip dauphinoise, baba ghanoush, walnuts, pomegranate, feta £23 (GF)(DFO)

Stone bass, cannellini beans, parsley root, pancetta, samphire, vadouvan oil £25 (DFO)(GF)

8oz Fillet steak, hand cut chips, tomato, watercress, parsley & garlic butter £35 (DFO)(GFO)

Pumpkin, ricotta & sage raviolo, chard, chilli, Blue Monday cheese, amaretti £22 (V)(NFO)

John dory, crème fraiche mash, runner beans, parsley, shrimp meuniere £32 (SF)(GF)(DFO)

Desserts

Dark chocolate delice, pistachio ice cream £9.25 (V)(N)

Crème caramel, orange & fennel biscotti £9.25 (V)

Williams pear & frangipane tart, Poire William liqueur crème fraiche £9.25 (V)

Blackberry souffle, yoghurt ice cream, lemon crème Anglaise £12(V)(GF)

Edie's cheese selection £12 (GFO)(V)

(GF) gluten free (GFO) gluten free option (V) vegetarian (SF) shellfish (N) nuts (VG) vegan (VGO) vegan option (S) sesame (DF) dairy free (VEGAN OPTIONS AVAILABLE BUT PLEASE GIVE 24 HOURS NOTICE)