

Edie's December a la carte

To Share

Rosemary & cranberry fougasse bread, confit garlic dip £8.25 (VG)

Wild mushroom pâté £9.25 (GFO)(V)

Nocellara olives £6.50 (GF)(VG)

Starters

Whisky cured sea trout, sauerkraut, caraway crisp breads £15 (GFO)(DF)

Twice baked Gruyère cheese soufflé, spinach, vermouth cream £13.50 (V)

Beer onion & Stinking Bishop tart, poached egg, frisée lettuce £14.50 (V)

Confit chicken, pistachio & apricot terrine, sour cherry chutney, brioche £15 (GFO)(DFO)(N)

Smoked haddock croquette, vadouvan mayo, pickled shallot & cucumber salad £15

Mains

Chicken breast, dauphinoise, sprouts, chestnuts, pancetta, cranberry stuffing £28 (DFO)(GF)(N)

Chalk stream trout, Lyonnaise potatoes, salsify, pancetta, red wine sauce £28 (DFO)(GF)

8oz Fillet steak, hand cut chips, garlic mushroom, Café de Paris butter £40 (DFO)(GF)

Delicia pumpkin, walnut & sage cannelloni, Roquefort sauce, poached egg £26 (V)

Halibut, creamy mash, samphire, mussels, confit garlic & parsley sauce £38 (GF)(DFO)(SF)

Desserts

Red wine poached pear en croûte, crème anglaise £10 (GFO)(V)

Dark chocolate & Cointreau cake, clementine mascarpone £10 (V)

Calvados crème caramel, toffee apple palmiers £10 (V)(GFO)

Pistachio soufflé, vanilla crème anglaise, chocolate ice cream £13.50 (GF)(V)

Edie's cheese selection £13 (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)