

Edie's

To Share

Roast onion & pumpkin seed focaccia, confit garlic £8.25 (V)(VGO)

Nocellara olives £6.50 (V)(GF)(VG)

Jamón serrano, pickles, fennel seed grissini, aioli £14 (GFO)

Starters

Cornish fish soup, rouille, Gruyère croûtes £14 (GFO)(DFO)

Twice-baked Taleggio soufflé, Waldorf salad, pear purée £13.50 (V)(NFO)

Braised octopus, chipotle & lime sauce, confit potatoes, samphire £16 (GF)(DF)

Confit duck salad, chicory, cashew nuts, blood orange £15 (DF)(NFO)

Chickpea panisse, celery, Kalamata olives, Manchego, Jerusalem artichoke £13.50 (V)(VGO)

Mains

Coq au vin, creamy mash, fine green beans, mushrooms, pancetta & baby onions £29 (GF)(DFO)

Hake, herb-crushed potatoes, tenderstem broccoli, warm tartar sauce £29 (DF)(GF)

Aubrey's dry-aged 8oz fillet, chips, field mushroom, Béarnaise sauce £42 (DFO)(GF)

Tomato & chickpea curry, aubergine fritters, coriander pesto £27 (VE)(GF)

Halibut, onion fondue, baby gem lettuce, purple potatoes, brown shrimps £38 (DFO)(SF)

Desserts

Apple tarte Tatin, Calvados crème fraîche, apple purée £11 (V)

Blood orange & Prosecco jelly, honey polenta cake, Earl Grey cream £11 (GF)

Tonka bean & chocolate pavlova tart £11 (V)

Black fig soufflé, crème anglaise, amaretto ice cream £14 (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)

