



Edie's Set Menu

2 course £30

3 course £36

Wednesday, Friday & Saturday (12pm – 2pm)

Wednesday & Thursday (6pm – 6.45pm)

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

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

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

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

Mains

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

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

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

Desserts

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

Dark chocolate & Cointreau cake, clementine mascarpone (V)

Calvados crème caramel, toffee apple palmiers (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)