

“Food is our passion, wine is our pleasure”

Edmunds Fine Dining restaurant is proud to present its new A LA CARTE menu. This menu has been created using the finest locally sourced produce and its Inspiration is drawn from the British seasons and the wealth of local suppliers.

Our constant aim is to source the finest quality ingredients from Local producers and suppliers whose methods and techniques Are both organically, environmentally and ethically sound

Please be aware that all game dishes may contain traces of lead shot.

A discretionary 12.5% service charge is added to all final bills But is not obligatory

As far as we are aware none of our dishes contain genetically Modified ingredients.

Important allergy notice

If you require any information regarding allergenic ingredients in our dishes, Please ask a member of staff

Artisan breads and butter £5

STARTERS

Heritage tomatoes £11

Goat curd, olive oil, fresh Herbs

Scallop £15

Celeriac, smoked eel, apple, caviar

Tuna £14

Oyster, wasabi, cucumber, Ponzu

Pigeon £15

Beetroot, pine-nuts, hazelnuts oil

MAINS

Sirloin of beef £35

Escargot Bourguignon, bacon, wild garlic, watercress

Parmesan polenta £18

Salsa Verde, vegetables, garlic cream

Venison £28

Parsnips, blue cheese, pear, walnut

Monkfish £26

Shellfish cassalette, aioli

Cod £25

Creamed potatoes, leek, salsify, truffle

DESSERTS

Tart tatin £20

Caramel, vanilla ice cream

(For 2 people, please pre-order)

Artisan cheeses £12

Grapes, chutney, celery

Crème brûlée, £10

Rhubarb, vanilla

Jerusalem artichoke £15

Chocolate, sea salt, hazelnut

MENU du JOUR

2 Courses £19

TUES – FRI 12:00 TIL 2:00pm - TUES – Sat 5.30 TIL 6.30pm

STARTERS

Smoked Haddock velouté

Leek, potatoes, caviar

Frisée Salad

Black pudding, smoked bacon, potatoes, poached egg

MAINS

Roasted chicken

Bread sauce, watercress, jus roti

Pollock

Mussels, chowder

Parmesan polenta

Salsa Verde, wild rocket, vegetables, garlic cream

DESSERTS

Bread and butter pudding

Artisan cheeses

Grapes, chutney, celery

Tasting Menu £69

Classic wine pairing £50 supplement per person

Premium wine pairing £80 supplement per person

Bread and Butter

Tuna, oyster, wasabi, Cucumber, Ponzu

Heritage tomatoes, Goat curd, Olive oil, fresh Herbs

Monkfish, shellfish cassalette, aioli

Venison, parsnips, Blue cheese, pear, walnut

Jerusalem artichoke, chocolate, sea salt, hazelnut

Coffee and petit fours

This Tasting menu has been designed to be taken
By the whole table