



## DINNER MENU

*Edie's Negroni - East London Liquor Company gin, Campari, Antica Formula £5*

Marinated nocellara olives, Walled Garden herbs £5

Rosemary focaccia, Two Fields olive oil (G) £5.50

## SMALL PLATES

High Weald halloumi, house chilli honey (D) (SU) £6.50

Roasted beetroot, chimichurri, toasted seeds (SU) £8

Prawn cocktail (CR) (M) (SU) £10

Tempura cod cheeks, aioli and paprika (E) (D) (F) (SU) £12

Curing Rebels charcuterie (SU) £18

## WEEKEND SPECIAL

Moules Frites (CR) (D) £15

Add a glass of Picpoul de Pinet £20

## LARGE PLATES

Edie's Caesar Salad, Sussex Charmer, anchovy, croutons and gem lettuce (D) (E) (F) (G) (SU) £14

*Add Cajun grilled chicken £4*

Rigatoni pasta, Hen of the Woods mushroom, Lord of the Hundreds cheese (D) (G) (C) (SU) £16

Confit Merryfield duck leg, Morteau sausage, puy lentils (D) (SU) (CE) £24

Fries £6

Market Garden salad, herb vinaigrette (SU) £6

## DESSERT

Lemon posset, thyme shortbread, blackberry (D) (G) £10

Jago's chocolate ice cream sundae (D) (E) (G) (S) £8

Selection of ice creams (D) (E) (S) £2 per scoop

*Salted caramel, vanilla, chocolate, strawberry*