Edie's

FESTIVE SET MENU
3 courses £35
2 courses £28

Marinated nocellara olives, Walled Garden herbs £5
Rosemary focaccia Two Fields olive oil *(G)* £5.50
Pigs in blankets, spiced cranberries *(SU)* £8

TO START

Crispy sprouts, Borde Hill Chilli Honey
Prawn cocktail *(CR) (M) (SU)*
Chicken liver parfait, red onion chutney, brioche *(D) (E) (G) (CE) (SU)*

TO FOLLOW

Venison ragu, potato mash, cavolo nero *(CE) (SU)*
Baked trout, brown shrimp butter *(F) (CR) (D)*
Potato and leek pithivier, market garden salad *(D) (G) (SU)*

Roasted new potatoes, garlic and herb butter £6
Creamed leeks *(D)* £6

DESSERT

Sticky toffee pudding, clotted cream *(G) (E) (D)*
Baked rice pudding with blackberry compote *(D)*
Local cheese and accompaniments *(G) (D) (SU)*

Please let us know if you have any allergies or intollerances.
A discretionary 12.5% service charge is added to your bill and distributed equally between our restaurant team.

CONTAINS: (D) Dairy • (E) Eggs • (F) Fish • (G) Gluten (MU) Mustard • (CE) Celery • (CR) Crustaceans • (N) Nuts • (S) Soy • (SU) Sulphites