Edie's

LUNCH MENU

Served 12pm - 2.30pm

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

SMALL PLATES

Crispy sprouts, Borde Hill chilli honey £6.50
Roasted beetroot, chimichurri, toasted seeds *(SU)* £8
Prawn cocktail *(CR) (M) (SU)* £12
Butternut squash & harissa soup, sourdough roll *(G) (SU)* £12
Chicken liver parfait, red onion chutney, brioche *(D) (E) (G) (CE) (SU)* £14

LARGE PLATES

Potato & leek pithivier, market garden salad *(D) (G) (SU)* £14
Edie's Caesar Salad, Sussex Charmer, anchovy, croutons and gem lettuve *(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) (SU)* £16
Venison ragu, mash potato, cavolo nero *(CE) (SU)* £18
Cornish cod & trout fish cake, tartar sauce and garden salad *(G) (E) (D) (F) (SU)* £18
Confit duck leg, mash potato, onion gravy *(D) (MU) (SU)* £21
Baked trout, brown shrimp butter *(F) (CR) (D)* £22

Fries £6
Market Garden salad, herb vinaigrette *(SU)* £6

DESSERT

Baked rice pudding with blackberry compote *(D)* £10
Sticky toffee pudding, clotted cream *(G) (E) (D)* £12
Local cheese and accompaniments *(G) (D) (SU)* £14
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

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 • (N) Nuts • (S) Soy • (SU) Sulphites • (CE) Celery • (CR) Crustaceans

Edie's

DRINKS

COFFEE *(from Lindfield Coffee Works)*
Double Espresso £3
Black Coffee £3.20
Cortado £3.50
Flat White £3.70
Latte £3.80
Cappuccino £3.80
Add Extra Shot 50p
Iced Black Coffee £3.50
Iced Coffee with Milk £4

OTHER BARISTA
Hot Chocolate £3.80
Mocha £4.20
Chai Latte £3.80
Iced Chai £4
Iced Mocha £4.40
Babyccino £1

TEA *(from Tregothnan)*
English Breakfast / Early Grey
Green Tea / Fresh Mint
House Herbal £3

SOFT
Karma Cola / Diet Cola £3.50
Lemony Lemonade £3.50
Genie Kombucha *Ginger / Blueberry* £3.75
Dalston's Elderflower £3.50
Cawston Press *Apple / Rhubarb* £3.50
Village Press *Apple / Orange* £3

WELLBEING JUICES
Juice of the day £3 *(small)* / £4.50 *(large)*
Squish Rise & Shine £4.25
apple, carrot, ginger
Squish Forest Berries £4.25
pomegranate, grape, blueberry, strawberry, raspberry

COCKTAILS
Aperol Spritz £10
Aperol, Adernats Cava, soda
Bloody Mary £11 *(Fri-Sun)*
ELLC Vodka / Gin, Bloody Bens Spice Mix, lemon, tomato

FREE SPIRITED *(alcohol free)*
Botivo, soda & orange zest £5
sparkling botanical aperitivo

BEER *(440ml)*
Beak Brewery, DÉŠŤ Czech Pilsner *(5%)* £6 Beak Brewery, Hum Pale Ale *(4.8%)* £6
OWL Brewing, Reload Session IPA *(GF, 4.2%)* £6
Lakedown Brewing Co, Best Bitter *(4.2%)* £6
Lakedown Brewing Co, Pilsner AF *(0.5%)* £5 OWL Brewing, Easy AF IPA *(0.5%)* £5

WINES *(125ml / 500ml / 750ml)*
White - 2025 Picpoul de Pinet *£7 / £25 / £40*
Rosé - 2024 Gassac Rosé *£7 / £25 / £40*
Red - NV 'Sassi 'Rosso, Montepulciano *£7 / £25 / £40*
Sparkling - NV Cava de Guarda Brut Nature *£8 / £45*

WIFI: THE STABLES GUEST
PASSWORD: Welcome2theStables