

THE EDGE

MAIN MENU

STARTERS

Garlic & Chilli King Prawns (GFO) £12.00

Mango Puree & Toasted Garlic Croute 471kcal

Chicken Liver Parfait (GFO) £10.00

Clarified Butter, Toasted Sourdough 624kcal

Goat's Cheese Mousse (V) £9.00

Pickled Beetroot, Focaccia Croutons, Red Onion Marmalade, Pistachio Crumb 478kcal

Wild Mushroom & Garlic Risotto (GF)(V)(VGO) £8.50

King Oyster Mushroom, Truffle Oil (Vegan Option Available) 374kcal

Homemade Soup of the Day (VGO)(GFO) £8.00

Warm Bread Roll & Butter 329kcal

Buffalo Chicken Wings £9.00

Blue Cheese Dip 1024kcal

MAINS

8oz Lamb Rump (GF) £29.00

Fondant Potato, Glazed Baby Carrots, Pea Puree, Minted Lamb Jus (Served Pink or Well Done on Request) 865kcal

Recommended wine: Barossa Valley Shiraz, McPeterson Vineyards, Australia

Braised Beef Brisket (GF) £24.00

Hasselback Potatoes, Tenderstem Broccoli, Crispy Onions, Red Wine Jus 1008kcal

Recommended wine: Los Pastos Merlot, Central Valley, Chile

Chicken Supreme (GF) £25.00

Creamy Mashed Potatoes, Green Beans, Wild Mushrooms, Tarragon Chicken Jus 1148kcal

Recommended wine: Chablis Domaine Louis Moreau, Bienes, France

Asian Style Fillet of Seabass (GF) £23.00

Rice Noodles, Pak Choi, Stir-Fried Vegetables, Chilli, Soy & Ginger Dressing 625kcal

Recommended wine: Picpoul de Pinet, Les Costieres, France or Viognier Reserve, Roos Estate, Western Cape, South Africa

10oz Rib-eye Steak (GF) £34.00

Thick Cut Chips, King Oyster Mushroom, Slow Roasted Garlic and Thyme Marinated Tomatoes 1093kcal

(ADD SAUCE: Peppercorn 123kcal, Blue Cheese 578kcal, Garlic Butter 228kcal)

Recommended wine: Gauchezco Estate Petit Verdot Reserve, Mendoza, Argentina

8oz Rump Steak (GF) £27.00

Thick Cut Chips, King Oyster Mushroom, Slow Roasted Garlic and Thyme Marinated Tomatoes 893kcal

(ADD SAUCE: Peppercorn 123kcal, Blue Cheese 578kcal, Garlic Butter 228kcal)

Recommended wine: Rayo de Sol Malbec, Mendoza, Argentina

Seared Fillet of Salmon (GF) £25.00

Fragrant Jasmine Rice, Red Thai Curry, Green Beans, Crispy Leeks 958kcal

Recommended wine: "The Homestead" Pinot Noir, Central Coast Vineyard, California, USA

Wild Mushroom & Garlic Risotto (GF)(V)(VGO) £19.00

King Oyster Mushroom, Truffle Oil (Vegan Option Available) 746kcal

Recommended wine: Cortefresca Pinot Grigio, DOC Veneto, Italy

Beer Battered Haddock & Chips £18.00

Mushy Peas and Tartare Sauce 1425kcal

BURGERS

Classic Beef Burger (GFO) £17.00

Toasted Brioche Bun, Baby Gem Lettuce, Red Onion, Gherkin, Tomato Chutney, French Fries, Beer Battered Onion Rings 1509kcal

Grilled Chicken Burger (GFO) £17.00

Toasted Brioche Bun, Baby Gem Lettuce, Red Onion, Gherkin, Tomato Chutney, French Fries, Beer Battered Onion Rings 1368kcal

Falafel & Halloumi Burger (GFO)(V)(VGO) £17.00

*Toasted Brioche Bun, Baby Gem Lettuce, Red Onion, Gherkin, Tomato Chutney, French Fries, Beer Battered Onion Rings 1385kcal
(Vegan Option Available)*

Add Cheese for no additional cost. Add Bacon to any burger for a supplement of £1.00

SALADS

Classic Caesar Salad £14.00

*Baby Gem Lettuce, Crispy Pancetta, Shaved Parmesan, Anchovies, Garlic Croute 801kcal
Add Grilled Chicken £8.00 332kcal
Add Seared Salmon £9.00 430kcal*

Recommended wine: Telegraph Road Chardonnay, South East Australia.

Asian Style Noodle Salad (VG) £12.00

*Rice Noodles, Mixed Leaf, Fresh Mango, Toasted Pine Kernels, Chilli, Soy & Ginger Dressing 384kcal
Add 4oz Rump Steak £10.00 (Served Medium Rare) 198kcal
Add Grilled Seabass £9.00 227kcal*

Recommended wine: Domaine de Pellehaut Harmonie de Gascogne. France

SIDES

Tenderstem Broccoli (VG)(GF) £6.00 47kcal

Creamed Mash Potato (V)(GF) £6.00 748kcal

Thick Cut Chips (VG)(GF) £5.00 478kcal

French Fries (VG)(GF) £5.00 326kcal

Truffle Parmesan Fries (GF) £7.00 532kcal

Onion Rings (VG) £6.00 382kcal

Caesar Salad £7.00 401kcal

DESSERTS

Selection of Ice Cream (V) £10.00

Strawberry, Chocolate, Vanilla 767kcal

Selection of Sorbet (VG) £9.00

Raspberry, Lemon, Passionfruit 353kcal

Sticky Toffee Pudding (V) £12.00

Toffee Sauce, Vanilla Ice Cream 657kcal

Salted Caramel Rocky Road Brownie (V) £10.50

Vanilla Ice Cream 564kcal

Cheeseboard (V) £12.00

Red Leicester, Mild White Cheddar, Blue Stilton, Spiced Fruit Chutney, Grapes, Selection of Crackers 1049kcal

Dessert of the Week (V) £9.00

Ask server for details

V – Vegetarian VG – Vegan VGO – Vegan option GF – Gluten Free GFO – Gluten Free option

Please note that we are unfortunately unable to 100% guarantee that any of our food or drinks are free from allergens, due to the risk of unexpected cross-contamination. Due to potential supplier issues, menu items are subject to change at short notice. Please speak to a member of staff if you have any concerns or queries. Some menu items may contain traces of alcohol. Fish dishes may contain small bones. Products are subject to change and availability. Prices may vary from hotel to hotel. All prices include VAT. Please note, a discretionary service charge will be added to every bill.