

THE EDGE

MAIN MENU

STARTERS

Garlic & Chilli King Prawns (GFO) £13.00

Mango Puree, Mixed Baby Leaf, Toasted Crute

Homemade Soup of the Day (V)(GFO)(VGO) £8.50

Warm Bread Roll & Butter

Heirloom Tomato Bruschetta (VG)(GFO)(V) £10.00

Garlic Ciabatta, Balsamic Reduction, Basil Oil

Italian Style Meatballs £10.00

Arrabbiata Sauce, Parmesan Crisp

Burrata & Prosciutto Salad (GFO) £11.00

Fresh Rocket Pesto, Mixed Baby Leaf, Sun-dried Tomatoes

Butternut Squash & Sage Risotto (GF)(VGO)(V) £10.00

Roasted Squash Puree, Garden Peas

Buffalo Chicken Wings £10.00

Blue Cheese Dip

MAINS

8oz Lamb Rump (GF) £29.00

Creamed Mashed Potatoes, Glazed Baby Carrots, Pea & Mint Puree, Lamb Jus (Served Pink or Well Done on Request) 865kcal

Recommended wine: Barossa Valley Shiraz, McPeterson Vineyards, Australia

Braised Beef Brisket (GF) £26.00

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

Recommended wine: Los Pastos Merlot, Central Valley, Chile

Chicken Supreme (GF) £27.00

Braised Hispi Cabbage, Crispy Pancetta, Potato Fondant, Wild Mushroom & Chicken Jus

Asian Style Fillet of Seabass (GF) £26.00

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) £36.00

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

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

8oz Rump Steak (GF) £29.00

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

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

UPGRADE to Truffle & Parmesan Fries for £2.00

Recommended wine: Rayo de Sol Malbec, Mendoza, Argentina

Pan Seared Fillet of Salmon (GF) £26.00

Potato Fondant, Buttered Green Beans, White Wine Cream Sauce, Dill Oil 958kcal

Recommended wine: Pinot Noir, Central Coast Vineyard, California, USA or Cortefresca Pinot Grigio, Italy

Wild Mushroom & Garlic Risotto (GF)(V)(VGO) £21.00

King Oyster Mushroom, Truffle Oil 746kcal ADD Chicken for £8.00

Beer Battered Haddock & Chips £19.00

Mushy Peas and Tartare Sauce 1425kcal

Grilled Chicken & Chorizo Linguini £25.00

Sun-Dried Tomatoes, Basil Pesto Sauce



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

Buttermilk Fried Chicken Burger £17.00

Toasted Brioche Bun, Baby Gem Lettuce, Sliced Red Onion, Gherkins, Cajun Mayonnaise, French Fries, Beer Battered Onion Rings, Coleslaw

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 an additional cost of £0.50. Add Bacon to any burger for a supplement of £1.00
Upgrade to Truffle & Parmesan Fries for £2.00*

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 £10.00 227kcal*

Recommended wine: Domaine de Pellehaut Harmonie de Gasgogne. France

SIDES

- Tenderstem Broccoli (VG)(GF) £6.00 47kcal**
- Creamed Mashed Potatoes (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 (Contains Anchovies) (GFO) £7.00 401kcal**

DESSERTS

- Selection of Ice Cream (V) £10.00**
Strawberry, Chocolate, Vanilla 767kcal
- Selection of Sorbet (VG)(GF) £9.00**
Raspberry, Lemon, Passionfruit 353kcal
- Sticky Toffee Pudding (V) £12.00**
Toffee Sauce, with a choice of Vanilla Ice Cream or custard 657kcal
- Salted Caramel Rocky Road Brownie (V) £11.00**
Vanilla Ice Cream 564kcal
- Raspberry & Chocolate Tart (VG) £9.00**
Chocolate Sauce, Raspberry Sorbet
- Cheeseboard (V) £12.00**
*Red Leicester, Mild White Cheddar, Blue Stilton,
Spiced Fruit Chutney, Grapes, Selection of Crackers 1049kcal*

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.