

EDGE

RESTAURANT & BAR

Light Lunches & Lunch a La Carte

PLATTERS & NIBBLES

- 'Edge' Japanese platter – selection of sushi & sashimi, tempura crevettes & vegetables, wasabi, pickled ginger £15
(v) Parsnip crisps, marinated olives, sun blushed tomatoes & feta £5.50
Selection of homemade breads, roasted garlic bulb, unsalted butter, olive oil & balsamic £4
Local organic rock oysters served with shallot & red wine vinegar £1.50 each ½ dozen £8

LIGHT LUNCHES

- 'Edge' Fish & Chips £11
beer battered fillet of fresh haddock, hand cut chips, pea puree, tartare sauce
- Luxury fish pie £12
fresh fish & shellfish, parsley veloute, peas & leeks, Gruyere mash
- 'Edge' homemade burger, £14
prime steak mince burger, lettuce & tomato,
Gruyere cheese, mayonnaise, relish, French fries
- Confit chicken Caesar salad, £11
cos lettuce, Caesar dressing, parmesan shavings, anchovies, confit chicken Scotch egg
- Eggs benedict – lightly poached free range eggs, honey roast ham, £7.50
rich hollandaise, English breakfast muffin, truffle oil
- (v) Eggs Florentine – lightly poached free range eggs, sautéed spinach, £7
rich hollandaise, English breakfast muffin

STARTERS

- Pan fried Dorset scallops, £11.50
mashed potatoes à la Provencale, Mornay sauce, crispy red onion
- Scottish salmon tartare, £9.50
quails egg yolk, Whisky & orange mayonnaise, melba toast
- (v) Beetroot & fresh horseradish risotto, £8.50
chicory & walnut salad
- Soup of the day, £6
made with seasonal produce
- Braised mussel & cockle linguine, £10
rich tomato, chilli & thyme sauce
- Mozaic terrine of local rabbit, cabbage, root vegetables & wild mushrooms, £8
port jelly, toasted ciabatta, apple salad

MAIN COURSES

- Lobster, served thermidor OR with garlic butter, ½ or whole £MP
mixed leaf salad, French fries
- Fillet of John dory, £19
colcannon, brown shrimp & pea beurre blanc
- Catch of the day £MP
- Roast rump of Dorset lamb, £18
nicoise garnish of aubergine, courgette, tomato, black olives & sweet thyme,
rosti potato, rosemary jus
- Breast of Barberrry duck, £19.50
haricot bean & pancetta cassoulet, pearl onion puree, juniper & red wine jus
- 8oz rib eye OR fillet steak Rib Eye £21
grilled mushroom & tomato, hand cut chips, watercress, Fillet £25
béarnaise OR peppercorn sauce
- (v) Jerusalem artichoke, sundried tomatoes & spring onion tart, £14
spinach, pinenut & parmesan dressing

SIDE DISHES £4

- sautéed curly kale & red onion – green beans, bacon & chestnut mushrooms – rocket, caper & parmesan salad
parsley buttered new potatoes – hand cut chips – French fries

(v) suitable for vegetarians. Free range eggs are used in all our dishes. All produce is locally sourced where possible. Please bring any special dietary requirements or allergies to the attention of our waiting staff. We cannot guarantee that fish dishes are free from bones.

A discretionary service charge of 10% will be added to parties of 6 or more.