

EDGE

RESTAURANT & BAR

SUNDAY LUNCH MENU

PLATTERS & NIBBLES

Selection of New Forest cured meats & antipasti, ciabatta toast £11
(v) Parsnip crisps, marinated olives, sun blushed tomatoes & feta £5
Selection of homemade breads, houmous & chorizo oil, unsalted butter, olive oil & balsamic vinegar £4
Local organic rock oysters served with shallot & red wine vinegar £1.50 each ½ dozen £8

2 Course lunch £20.00, 3 Course lunch £25.00

STARTERS

Soup of the day
Seared king scallops,
roasted butternut cappuccino, potato & maple pancake, crispy dry cured bacon
(£3.00 supplement)
Smoked salmon,
shallots, capers, lemon, soda bread
Pressed terrine of ham hock,
foie gras & winter truffle, crispy apple salad, crackling, toasted ciabatta
Risotto of smoked bacon,
spring onion & Keen's mature cheddar
(v) Cous cous and almond cake,
Golden raisin purée, pickled carrots, rapeseed oil

MAIN COURSES

Roast rib of West Country Beef,
roasted potatoes & parsnips, Yorkshire pudding, cauliflower cheese, seasonal vegetables, English gravy
Roast of the day,
served with traditional accompaniments
Pork tenderloin,
wrapped in parma ham, black rice, apple fondant, wild mushroom cream
Catch of the day
'Edge' homemade burger,
prime steak mince burger, lollo biondi lettuce & beef tomato, garlic & Dijon mayonnaise, edam cheese,
sticky barbecue sauce, hand cut chips
Fish and chips
beer battered fillet of fresh haddock, hand cut chips, minted pea pur, tartare sauce
Caesar salad
grilled chicken breast, cos lettuce, caesar dressing, anchovies, soft poached egg
(v) Duo of vegetable crumble,
mushroom & tarragon, beetroot & chervil, horseradish chantilly

DESSERTS

Apple crumble, vanilla custard
Treacle tart, clotted cream
Bitter chocolate tart
Pink peppercorn flakes, passion fruit granite
Selection of homemade ice creams & sorbets
Selection of 3 cheeses

SIDE DISHES £4

Waldorf salad | rocket, caper & parmesan salad | Savoy cabbage & chestnuts | sautéed spinach |
roasted root vegetables | 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.