

EDWINS

Borough

LUNCH AUTUMN 2017

APERITIF

PICON BIERE // NEGRONI SBAGLIATO
£8 EACH

Bread for the table, £1 per person

SMALL PLATES

Colchester Rock oysters &
shallot vinegar - £2 each

Wild mushroom & truffle risotto - 7 / 14

Beetroot, goat's curd,
tomatoes & sumac - 7.5

Moules Provençale 8 / 16
(Main course served with fries).

Scallops in filo, harissa mayo - 8

Lobster ravioli - 8.5

Rabbit & chicken terrine,
piccalilli & toast - 8

Pigeon, Jerusalem artichoke - 8

Pork belly & cauliflower - 7.5

SALAD

House chopped salad - 5.45 / 10.9

Mixed leaves, avocado, cherry tomatoes,
radish, sweet corn & cucumber

Superfood salad - 5.45 / 10.9

Mixed leaves, avocado, butternut squash,
spring greens, broad beans & quinoa

Choose either Halloumi or free range chicken
(large only).

MAINS

Potato gnocchi, Crozier blue,
walnuts & broccoli - 14

Root vegetable hash, halloumi, poached egg,
mushrooms & greens - 13

Smoked haddock kedgeree,
soft boiled egg - 14

Brill, mussels, leeks,
saffron sauce - 20

Guinea fowl breast,
confit leg, butter beans - 17

Barnsley chop, roasted vegetables,
parmentier potatoes & mint jus - 15

225g Rib-eye, vine tomatoes,
béarnaise or bordelaise - 20

SIDES

Kale

New Potatoes

Creamed spinach

Hand cut chips

Mashed potatoes

All 3.75

DESSERTS

Apple tart tatin, vanilla ice cream - 8

Quince trifle - 6.5

Chocolate fondant, honeycomb ice cream - 7

British cheeses -
please ask to see the selection