

# 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

Sea trout, crab, new potatoes  
& preserved lemon - 18

Guinea fowl breast,  
confit leg, butter beans - 17

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

Bavette, tomatoes,  
fries & béarnaise - 14

## SIDES

Kale

New Potatoes

Creamed spinach

Hand cut chips

Mashed potatoes

All 3.75

## DESSERTS

Edw ins sundae - 8

Vanilla ice cream, homemade honeycomb,  
macarons & chocolate sauce.

Peach trifle - 6.5

Chocolate fondant, honeycomb ice cream - 6.5

Summer pudding, Chantilly cream - 7

British cheeses -  
please ask to see the selection