

# EDWINS

Borough

## DINNER SUMMER 2018

Valdespino single vineyard, Fino sherry - 5

Bodegas gomez nevado, seco sherry - 5

Bread for the table, £1 per person

### SMALL PLATES

Colchester rock oysters  
& shallot vinegar - 2 each

Jerusalem artichoke risotto & parmesan - 7

Smoked tofu, polenta crust,  
beetroot & pomegranate salad - 7

Mackerel, new potatoes, caper berries  
& parsley - 7.5

Scallops in filo, harissa mayo - 8

Lobster ravioli - 8.5

Lamb chump chop & cauliflower tabbouleh - 7.5

Wood pigeon, salt baked celeriac,  
wild mushrooms & port jus - 8

### SALAD

Spiced cauliflower & lentil salad - 9.5

Summer salad - 10

**Beetroots & radishes, butterbeans & grilled  
Mediterranean vegetables, Cos lettuce**

### SIDES

Jersey Royals

Mashed potatoes

Greens

Hand cut chips

Creamed spinach

All 3.75

## VEGETARIAN

Coconut & vegetable curry, brown rice - 13

Root vegetable hash, a marinated crottin, poached egg,  
mushrooms & greens - 13

Pappardelle, artichokes & macadamia sauce - 14

## FISH

Fish stew - cod, salmon, prawns, squid, clams  
& garlic bread - 16 for 1 / 28 for 2

Miso cod, crab rice, bok choy & ginger - 18

Whole, marinated sea bream,  
fennel & pear salad - 18

## MEAT

Fillet of pork, turnips, sprouting broccoli, apple sauce  
& grain mustard jus - 18

Gigot of goat, spiced lentils, lime pickle, radish & herb  
salad - 18

Lamb three ways, braised leeks & aubergine - 18

Chateaubriand, for two -  
hand cut chips, vine tomatoes, wild mushrooms,  
béarnaise & bordelaise - 50

