

## starters

parma ham, buffalo mozzarella, baby plum tomatoes, homemade pesto

smoked haddock brandade, poached egg, hollandaise

calamari fritti, homemade lemon mayonnaise

whisky cured salmon, prawn & avocado timbale, lemon dressing

ragù filled crêpes , tomato & béchamel

minestrone soup, basil oil, cheese croûtes

spinach & parmesan tart, winter leaves, romesco dressing

linguini pasta, chicken, mushroom, white wine & parmesan cream

## main courses

calves liver, roast shallot mash, streaky bacon, crispy onions, balsamic demi-glace

rack of lamb, rosemary potatoes, tuscan bean cassoulet, redcurrant jus

sirloin steak, lyonnaise potatoes, cognac and black pepper sauce

oven roasted ham hock, garlic & thyme potatoes, lentil stew

pork escalope. wrapped in parma ham & fresh sage finished with white wine jus and served with purée parmesan potatoes

pan roasted chicken breast, bubble & squeak, white wine & chicken stock

salmon fillet, shellfish risotto cake, saffron broth

risotto with porcini mushrooms

## desserts

tiramisú

bramley apple & cinnamon crumble, custard

crème caramel, hazelnut shortbread

warm treacle tart, rum and raisin ice cream

chocolate semi-freddo, raspberry compote, cream

selection of ice cream or sorbet

speciality dessert of the day

2 courses and coffee - £21.50 per person

3 courses and coffee - £26.50 per person

side dishes ————— extra

selection of focaccia, grissini & dips £ 3.50

chips £ 3.00

zucchini fritti £ 3.00

peas & pancetta £ 3.00

sauté broccoli, chilli & garlic £ 3.00

carrot & turnip purée £ 3.00

mixed leaf & cherry tomatoes £ 3.00

rocket & parmesan £ 3.50

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Our prices include V. A. T. at the current rate.  
We do not knowingly serve any foods that contain genetically modified ingredients,  
dishes may contain nut extracts.