

# EDWINS

Borough

<p>DINNER AUTUMN 2017</p>	<p>VEGETARIAN</p> <p>Potato gnocchi, Crozier blue, walnuts &amp; broccoli - 14</p> <p>Root vegetable hash, halloumi, poached egg, mushrooms &amp; greens - 13</p>
<p>APERITIF</p> <p>PICON BIERE // NEGRONI // SPRITZ</p> <p>ALL - 8</p>	<p>FISH</p> <p>Fish stew - 16 / 28</p> <p>Brill, mussels, leeks, saffron sauce - 20</p> <p>Whole sea bream, lemongrass, ginger, coriander &amp; chilli, pak choi - 20</p>
<p>Bread for the table, £1 per person</p> <p>SMALL PLATES</p> <p>Colchester Rock oysters &amp; shallot vinegar - £2 each</p> <p>Wild mushroom &amp; truffle risotto - 7 / 14</p> <p><b>Beetroot, goat's curd, tomatoes &amp; sumac - 7.5</b></p> <p>Moules Provençale - 8</p> <p>Scallops in filo, harissa mayo - 8</p> <p>Lobster ravioli - 8.5</p> <p>Rabbit &amp; chicken terrine, piccalilli &amp; toast - 8</p> <p>Pigeon, Jerusalem artichoke - 8</p> <p>Pork belly &amp; cauliflower - 7.5</p>	<p>MEAT</p> <p>Guinea fowl breast, confit leg, butter beans - 17</p> <p>Whole roasted partridge, cabbage leaf stuffed with bacon &amp; confit leg, bread sauce - 19</p> <p>Gigot of goat, spiced lentils, lime pickle, radish &amp; herb salad - 18</p> <p>Venison haunch, shallot puree, baby root vegetables, kale, juniper sauce - 20</p> <p>225g Rib-eye, vine tomatoes, béarnaise or bordelaise - 20</p> <p>600g Rib of beef for 2. Hand cut chips, wild mushrooms, vine tomatoes, béarnaise &amp; bordelaise - 60</p>
<p>SALAD</p> <p>House chopped salad - 5.45 / 10.9 Mixed leaves, avocado, cherry tomatoes, radish, sweet corn &amp; cucumber</p> <p>Superfood salad - 5.45 / 10.9 Mixed leaves, avocado, butternut squash, kale, broad beans &amp; quinoa</p> <p>Choose either Halloumi or free range chicken (large only).</p>	<p>SIDES</p> <p>Kale New potatoes Creamed spinach</p> <p>Hand cut chips Mashed potatoes All 3.75</p>

