

EDWINS

Borough

DINNER SUMMER 2017

APERITIF

PICON BIÈRE // AMERICANO BIANCO // SPRITZ
ALL - 8

Bread for the table, £1 per person

SMALL PLATES

Artichoke heart, pickled kohlrabi,
radish & chicory - 7.5

Garden pea risotto - 7 / 14

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

Sardines, chermoula,
tomato salsa & cucumber - 7

Scallops in filo, harissa mayo - 8

Lobster ravioli - 8.5

Pigeon, celeriac, wild mushrooms - 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).

VEGETARIAN

Gnocchi, broad beans, spring peas,
tomatoes & pesto - 14

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

FISH

Fish stew - 16 / 28

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

Whole sea bream, confit fennel,
lemon & herbs - 20

MEAT

Whole baby chicken, pancetta,
spring peas & greens - 16

Rolled & stuffed saddle of rabbit,
root vegetables, pureed onions, cider &
mustard sauce - 16 / 32

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

Lamb rump, aubergine, courgette,
peppers, tomatoes & anchovy - 21

8oz Rib-eye, vine tomatoes, watercress,
béarnaise or bordelaise - 20

Chateaubriand, roasted tomatoes,
béarnaise & bordelaise, hand cut chips,
for 2 - 44

SIDES

Spring Greens

New potatoes

Creamed spinach

Hand cut chips

Mashed potatoes

All 3.75

