



January 2019

STARTERS AND LIGHT BITES

Tempura Tiger Prawns with coleslaw, sweet chilli dip and dressed salad		8
Creamy Chestnut Mushroom Stroganoff with crème fraiche and served over linguine	g	7.5
Deep Fried Somerset Brie In breadcrumbs with cranberry sauce and dressed salad	v	8
Devilled Whitebait With our tartare sauce and artisan bread		7
Vegan Chilli Served with basmati rice and cashew sour cream	v g vg	7
Omelette with Chips or Fries add cheese v or mushroom v or tomato v add ham	v g 1 each 1.75	6.5

MAINS

Fish and Seafood

Harveys Beer Battered Haddock and Chips with minted garden peas		13
Scampi with Minted Garden Peas cooked in either tempura batter with chips or fries		14
Pan Fried 'Fish of the Day' with lemon herb butter, salad potatoes and seasonal vegetables		ask for today's price
Mussels with Fries in a tarragon white wine and calvados cream sauce	g	13

Salad

Tiger Prawn with a warm sweet chilli and garlic dressing		11.5
Corn Fed Chicken and smoked back bacon	g	11
Goats Cheese with beetroot and walnuts and a balsamic dressing	g v	10.5

Please consult any member of staff if you have concerns about **ALLERGENS**

A discretionary service charge of 10% will be added for parties over 6



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MAINS

Classic

Steak of the Day 8oz	g	ask for today's price
with chips, mushrooms and vine tomatoes. Choose a sauce stilton, green peppercorn or garlic butter		2
Honey Roast Ham	g	12
with 2 free range fried eggs, chips and minted garden peas		
Slow Roast Belly of Pork	g	13
with roasted herb potatoes, braised red cabbage and a red wine jus		
The Old Eden Pie of the day		12.5
with either creamed potato or chips and served with seasonal vegetables		
Liver and Bacon	g	12.25
In a rich onion gravy with creamed potatoes and garden minted peas		
Hunters Chicken	g	13
Breast of chicken topped with smoked back bacon, BBQ sauce and cheddar cheese served with fries and dressed salad		
Chicken Supreme	g	13
with a mushroom and creamy Madeira sauce, sautéed potatoes and seasonal vegetables		
Sausage and Mash	g	11
A trio of Cumberland sausage, creamed potato and minted garden peas with a rich onion gravy		
Steak Burger 8oz		13
with cheese and smoked back bacon on a toasted brioche bun with little gem lettuce, sliced buffalo tomato onion and mayonnaise		
The Old Eden Winter Stew		12.5
Served with dumplings		
Leek, Mushroom and Stilton Tart	v	10
with salad potatoes and a rocket salad		

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BAR MENU

Garlic Ciabatta <i>with mozzarella</i>	v	4.5
Garlic Baguette	v	3.5
Chips	v	3.5
Cheesy Chips	v	4.5

SANDWICHES

Brie <i>with smoked back bacon</i>	v	7
Fish Finger <i>with tartare sauce</i>		7.5
Sausage <i>with red onion marmalade</i>		7
Cheese	v	6
Ham		6.5
Cheese and Ham		7
BLT <i>smoked back bacon, little gem lettuce buffalo tomato</i>		7
Sirloin Steak <i>4oz with mustard butter</i>		8.5

CHILDRENS MENU

Beef Burger <i>4oz</i>	7.5
<i>in a brioche bun with chips or fries</i>	
Chicken Burger <i>4oz</i>	7
<i>in a brioche bun with chips or fries</i>	
Chicken Goujons (4)	6.5
<i>with chips or fries and baked beans</i>	
Sausage and Chips	7
<i>A duo of Cumberland sausage with chips and baked beans</i>	
Fish Fingers and Chips	8
<i>with minted garden peas or baked beans</i>	

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DESSERTS

Classic

Homemade

6

with either vanilla ice cream or custard

Treacle Sponge Pudding

Apple and Blackberry Crumble

Cheese Cake of the Day

Eden Mess

A gorgeous combination of meringue and Chantilly cream with seasonal berries

Ice Cream two scoops

Vanilla, Mint Chocolate and Strawberry

4

Salted Caramel and Pistachio

4.5

HOT DRINKS

Coffee

Espresso 1.8

Double Espresso 2.5

Cappuccino 2.7

Americano 2.3

Latte 2.7

Mochaccino 2.8

Latte Macchiato 2.8

Hot Chocolate 3

Cafetiere 2.8

Tea

English Breakfast 1.8 pot

Peppermint 1.7 pot

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