



SEPTEMBER 2019

STARTERS AND LIGHT BITES

Tempura Tiger Prawns with seasonal salad and a sweet chilli dip		7
Creamy Baked Chestnut Mushrooms Mushrooms baked with a delicious white wine and cheddar sauce and served with crusty baguette	v	7.5
Deep Fried Cornish Brie In breadcrumbs with red onion chutney and dressed salad	v	8
Omelette with Chips or Fries add cheese v or mushroom v or tomato v add ham	v g v	6.5 1 each 1.75

MAINS

Fish and Seafood

Harveys Beer Battered Haddock and Chips with minted garden peas		13.5
Salmon and Spring Onion Fishcakes with fries and seasonal mixed salad		13
Pan Fried 'Fish of the Day' with lemon herb butter, crushed salad potatoes and seasonal vegetables	please ask your server for today's catch and price	
Mussels with Fries in a tarragon white wine and calvados cream sauce	g	13

Salad

King Prawn with a Marie Rose sauce	g	8 / 12
Warm Chicken and Bacon with smoked back bacon and avocado	g	7 / 11
Smoked Mackerel with boiled egg and lemon and balsamic dressing	g	8 / 12
Beef Tomato with mozzarella and fresh basil	v, vg, g	6 / 9
Ploughman's Lunch Either honey roast ham, cheddar cheese or Stilton with homemade apple chutney and crusty baguette		9.5

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	2
with chips, mushrooms and vine tomatoes. Choose a sauce stilton, green peppercorn or garlic butter		
please ask your server for today's cut and price		
The Old Eden 'Pie of the Day'		11
with either creamed potato or chips please ask your server for today's creation		
Hunters Chicken	g	11
Breast of chicken topped with smoked back bacon, BBQ sauce and cheddar cheese served with fries		
Chicken Supreme	g	11
with a mushroom and creamy Madeira sauce and sautéed potatoes		
Sausage and Mash	g	11
A trio of Cumberland sausage, creamed potato and minted garden peas with a rich onion gravy		
The Old Eden Steak Burger 8oz		13
with cheese and smoked back bacon on a toasted brioche bun with little gem lettuce, sliced beef tomato onion and mayonnaise		
Cajun Chicken Burger		12
A butterfly breaded chicken breast on a toasted brioche bun with little gem lettuce, sliced beef tomato onion and mayonnaise		
Roasted Mediterranean Vegetable Tart	v	8
Lightly roasted Mediterranean vegetables with sun dried tomato pesto and mozzarella on a golden puff pastry base.		
Honey Roast Gammon		10
with two free range eggs and chunky chips		

SIDES

Green Salad		3.5
Seasonal Vegetables		3.5
Roasted Rosemary and Thyme New Potatoes		3.5

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BAR MENU

Garlic Ciabatta or Baguette with mozzarella	✓	4.5
Garlic Baguette	✓	3.5
Chunky Chips	✓	3.5
Chunky Cheesy Chips	✓	4.5
Sweet Potato Fries	✓	5
add bacon to the above		1.75

SANDWICHES

Brie with smoked back bacon	✓	7
Fish Finger with tartare sauce		7.5
Sausage with red onion marmalade		7
Egg Mayonnaise with chive	✓	6
Honey Roast Ham with beef tomato		6.5
BLT smoked back bacon, little gem lettuce beef tomato		7
Chicken Mayonnaise with beef tomato and baby gem lettuce		8.5

CHILDRENS MENU

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

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DESSERTS

Classic

- Homemade 6.5
with either vanilla ice cream or custard
- Rich Chocolate Tart with a golden syrup biscuit base
- Seasonal Old Eden 'Crumble of the Day' please ask your server for today's creation
- The Old Eden 'Cheesecake of the Day' please ask your server for today's creation
- Eden Mess
A gorgeous messy 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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