



Autumn Menu



SMALL PLATES £6

Butternut squash arancini,
pumpkin seed and sage pesto

Soup of the day with crusty bread

Confit duck, hoisin, spring
onion and sesame

Buffalo squid, nori ranch and celery

Soused mackerel, pickled
onion and cucumber

MAIN COURSES £13.50

Cider battered haddock fillet, triple
cooked chips, mushy peas and
tartare sauce

Curried cauliflower, pickled golden
raisins, onion bhaji and coriander

Braised belly of Pork, apple, mash and
January king

Pappardelle with olives, tomato and
capers £10.99 add N'duja

Korean bbq chicken burger, brioche bun
with kimchi and fries

SALADS £8.50

Whipped goats cheese, bitter leaf,
pear and candied walnuts

Radicchio, orange, date,
pomegranate and hazelnut

SIDES

Triple cooked chips £3,
make it loaded for £5

Hash browns, parmesan
and truffle £3

Any salad as a side £4

TOASTED SANDWICHES £6.00

Fish finger with
tartare sauce

Croque Monsieur
add a fried egg £1

Edmunds Club

DESSERTS £5.00

Selection of hot and cold seasonal desserts- Ask your server for details



Allergens: VE (Vegan); GF (Gluten-free); V (Vegetarian); G (Gluten); N (Nuts)
To avoid disappointment, please state any dietary requirements while booking, our chefs
will do their best to accommodate your needs.
For reservation email edmunds@easterneducationgroup.ac.uk or telephone 01284716259



Review us
on
Tripadvisor

