EDMUNDS

DINING IN BURY ST EDMUNDS

FINE DINING AND TRAINING EXCELLENCE IN BURY ST EDMUNDS

Winter Menu

SMALL PLATES £6

Scotch egg, quails egg, black pudding, brown sauce

Buffalo mozzarella, heritage beetroot, apple and hazelnut

Fish finger, nori and chip shop curry sauce

Charred tenderstem, poached hen's egg, miso and lime dressing

Soup of the day with crusty bread

MAIN COURSES £13.50

Pan roasted cod, crushed Jerusalem artichokes, braised chicory, nori and keta butter

Pappardelle with wild mushrooms and baby spinach

Pork cordon bleu, walnut mash, apple and grape

Pulled pork, brioche bun, celeriac remoulade and fries

Curried Cauliflower, Pickled golden raisins, onion bhaji with coriander

SALADS £8.50

Whipped goat's cheese, bitter leaf, pear and candied walnuts

Roasted root vegetables, giant couscous with harissa dressing

SIDES

Triple cooked chips £3

Hash browns, parmesan and truffle £3

add any side salad for £3

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