

**SERVED 5PM - LATE
FRI & SAT**

PRE DINNER DRINKS

	£
APEROL SPRITZ , Aperol, prosecco, soda, grapefruit	
OLD FASHIONED , In house Irish whiskey blend, bitters, sugar, orange	8.50
KIR ROYALE , Prosecco, Chambord, lemon	10.50
IRISH APPLE DAIQUIRI , Copeland rum, green apple, lime, sugar	8.50
	10.50

TAKE A PHOTO OF YOUR COCKTAIL DURING YOUR VISIT, TAG THE CURIOUS FOX OR EDENMORE HOUSE ON SOCIAL MEDIA & RECIEVE A COMPLIMENTARY CLASSIC COCKTAIL OF CHOICE (MUST SHOW YOUR SERVER)

STARTERS

SEASONAL SOUP , homemade wheaten	6.50
PRAWN & CHORIZO LINGUINI , chilli and lemon butter	9 small 17 large
HOMEMADE CORNED BEEF , soda toast, carrot ketchup, pickled veg	8
CRISPY HAM FRITTERS , sauce gribiche, herb dressing	8.50
CRISPY FETA , truffle honey, caramelised red onion	8
SALT N CHILLI BEEF , Asian slaw, garlic aioli	9

MAINS

EDENMORE 8OZ GOURMET BURGER	15.50
Smoked bacon relish, gem lettuce, sliced tomato, smoked Applewood cheese, hand cut chunky chips	
BEER BATTERED HADDOCK	16
Crushed minted peas, homemade tartar, lemon, hand cut chunky chips	
CHEF'S CATCH OF THE DAY	
Please ask your server	
ROAST CHICKEN SUPREME	18
Pan-fried gnocchi, glazed carrots, cafe au lait	
SOUS VIDE FILLET OF BEEF	36
Slow cook beef cheek, pomme puree, mushroom ketchup, tender stem broccoli, pickled girolles	
10OZ CARNBROOKE DRY AGED SIRLOIN	32
Portobello mushroom, roast tomato, hand cut chunky chips, pink peppercorn cream	
VEGETARIAN LINGUINI PASTA (V)	16
Sun blushed tomato sauce, black olives, fresh chilli, crispy capers, garlic sourdough	
SWEET POTATO AND CHICKPEA FALAFEL BURGER (V)	16
Vegan brioche style bap, Asian slaw, vegan mature cheddar, vegan sriracha mayo, hand cut chunky chips	
ROAST LAMB RUMP AND BRAISED SHOULDER	21
Celeriac, sautéed potatoes, jus	

SIDES

	3.50
Triple cooked chips Garlic potatoes Skinny fries Champ Mash Onion rings Truffle & parmesan fries	
Seasonal vegetables House salad	

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY REQUIREMENTS