



September 2018

Starters and Light Bites

Tempura Tiger Prawns with coleslaw, sweet chilli dip and dressed salad			8
Smoked Haddock and Leek Risotto and a poached egg	g		7.5
Deep Fried Somerset Brie In breadcrumbs with cranberry sauce and dressed salad	v		8
Devilled Whitebait and tartare sauce			7
Baked Chestnut Mushrooms In a creamy garlic cheddar sauce with toasted brown bread	v g		7
Jacket Potato with Dressed Salad add cheese v or bacon or beans add sausage	v g	1 each 1.75 each	6
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 or breadcrumbs with chips or fries			14
Pan Fried 'Fish of the Day' with lemon herb butter, salad potatoes and seasonal vegetables			14
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			8 / 12
Corn Fed Chicken and smoked back bacon	g		7 / 11
Smoked Mackerel with horseradish and salad potatoes	g		8 / 12



Mains

Classic

Rib Eye Steak 8oz	g	18
with chips, mushrooms and vine tomatoes. Choose a sauce		
Gammon Steak 10oz	g	12
with 2 free range fried eggs, chips and minted garden peas		
The Old Eden Pie of the day		12
with either creamed potato or chips and served with seasonal vegetables		
Liver and Bacon	g	11
In a rich onion gravy with creamed potatoes and garden minted peas		
Hunters Chicken	g	12.5
Breast of chicken topped with smoked back bacon, BBQ sauce and applewood cheese served with fries and dressed salad		
Chicken Supreme	g	12.5
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 Applewood cheese and smoked back bacon on a toasted brioche bun with little gem lettuce, sliced buffalo tomato onion and mayonnaise		
Chicken Fillet Burger 8oz		12
with Applewood cheese and smoked back bacon on a toasted brioche bun with little gem lettuce, sliced buffalo tomato onion and mayonnaise		
Cranberry and Cashew Burger 8oz	v	10
with Applewood cheese and smoked back bacon on a toasted brioche bun with little gem lettuce, sliced buffalo tomato onion and mayonnaise		



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Bar Menu

Garlic Ciabatta with mozzarella	v	4.5
Garlic Baguette	v	3.5
Chips	v	3 / 3.5
Cheesy Chips	v	4 / 5
Cheesy Chips with Bacon		5 / 6

Sandwiches

Brie with cranberry sauce	v	7
Sausage with red onion marmalade		7
Cheese	v	6
Ham		6.5
Cheese and Ham		7
BLT smoked back bacon, little gem lettuce buffalo tomato		7
Sirloin Steak 4oz with mustard butter		8.5

Childrens Menu

Steak 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 Mash A duo of Cumberland sausage, creamed potato and gravy	g	7
Sausage and Chips A duo of Cumberland sausage with chips and baked beans	g	7
Fish and Chips with minted garden peas or baked beans		8
Spaghetti in a Tomato Sauce with grated cheese		6



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Desserts

Classic

Homemade 6

with either vanilla ice cream or custard

Chocolate Tart

Treacle Sponge Pudding

Apple and Blackberry Crumble

Cheese Cake of the Day

Eden Mess

A gorgeous combination of meringue and cream with seasonal berries

Ice Cream

Vanilla, Mint Chocolate and Strawberry 1.7 per scoop

Salted Caramel and Pistachio 1.9 per scoop

Sorbet

Blackcurrant, Mango, Mediterranean Lemon 1.5 per scoop

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 Earl Grey 2 pot

Green 1.8 pot Peppermint 1.7 pot