Edesia is the Roman Goddess of Food who presides over banquets.
With Bibesia, the Goddess of Drink, she ensured that the feast went well and the food was excellent.

ALL DAY SET MENU

£24.95 | MONDAY – FRIDAY

STARTERS

CARROT SOUP (GFO)
Ginger, coconut and bread roll

SOUTHERN STYLE CHICKEN WINGS
BBQ sauce and spring onion

COLD CURED SALMON (GF)
Pickled cucumber shavings and citrus aioli

LLAPINGACHOS (V)
Cheese and potato patties, golden and crispy, served with Cajun sour cream

MAINS

SEAFOOD STEW (GFO)
Mixed seafood, fish, vegetable and coconut stew, chilli, coriander and sourdough bread

GRILLED AUBERGINE STEAK (VG, GFO)
Celeriac and saffron pure, chimichuri sauce, celeriac crisps

SMASH BURGER (GFO)
Pressed beef and onion pattie, brioche bun, lettuce, spicy mayo, tomato, onion, gherkin and jalapeno relish, fries

GRILLED CHICKEN SKEWER (GFO)
House salad and fries

STEAK AND FRIES (GFO)
8oz Argentin rump steak with fries and chimichurri
Flat iron Steak 8oz Supplement £3.95

SIDES

TRUFFLE AND PARMESAN FRIES
(V, VG, GFO) **£5.25**

REGULAR FRIES (V, VG, GFO) **£5.25**

CHARRED TENDER STEM BROCCOLI
(V, VG, GFO) **£6**

FAROFA (TOASTED CASSAVA CRUMBS)
(V, ,GF) **£5.5**

CHORIZZO BAKED POTATO WITH CHEESE AND CAJUN SOUR CREAM (V, ,GF) **£8.5**

SAFRON RICE (V, VG, GF) **£6.5**

PERUVIAN RICE (V, VG, GF) **£5.5**

GRILLED CORN RIBS (V, VG, GF) **£5.5**

GRILLED PINEAPPLE (GF,VG) **£5**

ADD ANY DESSERT FOR £6.50 (SEE REVERSE)

(V) Vegetarian (VG) Vegan (VGOA) Vegan option available (GF) Gluten-free (GFOA) Gluten-free option available
Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary service charge of 12.5% will be added to your bill.

Edesia is the Roman Goddess of Food who presides over banquets.
With Bibesia, the Goddess of Drink, she ensured that the feast went well and the food was excellent.

DESSERTS MENU

All £6.50

GOLDEN LAYERED SALTED CARAMEL CHEESECAKE (V)
Fresh berries and salted caramel sauce

STICKY COCONUT AND CARAMEL PUDDING (GF, V)
Caramel and date syrup

BAKED CINNAMON PINEAPPLE (GF, V)
Shortbread and vanilla ice cream

CHEESE SELECTION (V, GFOA)
Manchego, Murcia al vino, Campesino goats' cheese, quince, spicy chutney, crackers

MINI CHOCOLATE TRUFFLES (GF, V)
With liquid salted caramel centre

WARM CHOCOLATE BROWNIE (GF, VG)
Chocolate sauce and vanilla ice cream

CHURROS (V)
Dulche leche caramel and chocolate sauce

ICE CREAMS & SORBETS Choose 2 Scoops (V,GF)
Vanilla, chocolate, coconut ice cream

SORBETS Choose 2 Scoops (V, VG, GF)
Lemon, champagne, mango

LIQUEUR COFFEES

SINGLE £9 | DOUBLE £13

Jameson | Baileys | Tia Maria | Courvoisier | Contrieau

(V) Vegetarian (VG) Vegan (VGOA) Vegan option available (GF) Gluten-free (GFOA) Gluten-free option available
Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary service charge of 12.5% will be added to your bill.