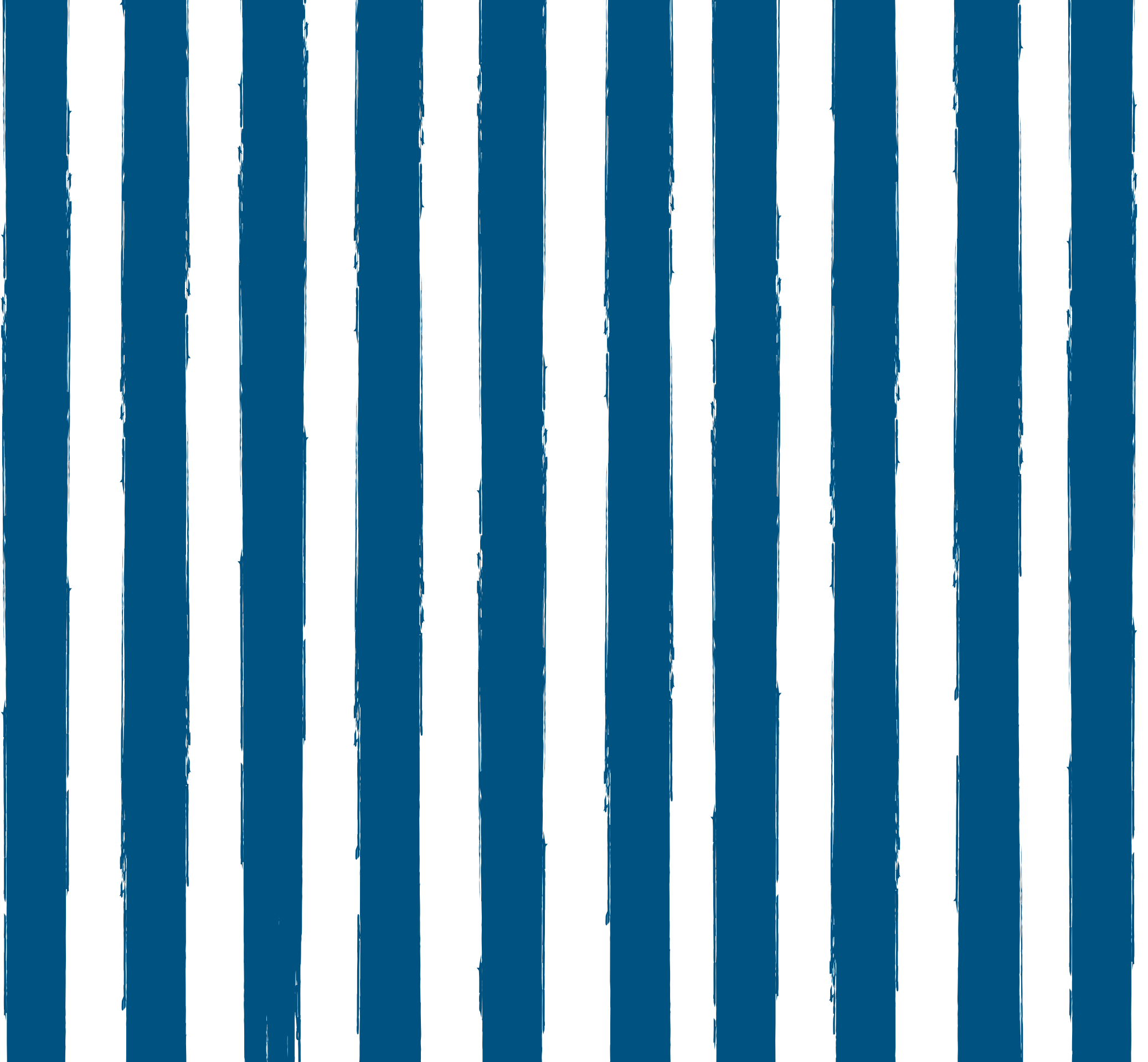




The Edge

HALF BOARD MENU

STARTERS

PORK DUMPLINGS Accompanied with sweet chilli dip
TOMATO TURNOVERS Parcels served with herb cheese dip
CRUNCHY CHICKEN WINGS Fried chicken wings, spicy tomato dipping sauce
TRUFFLE AND FIOR DI LATTE ARANCINI Slow cooked arborio rice, truffle and parmesan
MEZZE (VG) Hummus, Baba Ghanoush, Mixxwija, Fattoush, Falafel Served with warm stone baked bread
EDGE SALAD Marinated beetroot, asparagus, local cheeselet, lemon remoulade, walnuts, salad leaves, rocket leaves, toasted croutons
CHICKEN AVOCADO SALAD (VG) Avocado, mixed peppers, salad leaves, tomato, cilantro, lemon and cayenne dressing

PASTA

PENNE AL POMODORO (V) With basil tomato sauce, cherry tomatoes, fresh chilli, and extra virgin olive oil
PENNE AL RAGU Beef ragout, Parma ham, mushroom and cream
GARGANELLI Chicken, porcini mushrooms, smoked pancetta, baby spinach, cream, pecorino shavings
PUMPKIN RAVIOLI In a basil salsa, rocket leaves, herb oil

POKE BOWLS

SALMON TERIYAKI Grilled salmon, edamame beans, sticky rice, spring onion, bamboo shoots, cucumber, cherry tomatoes, spinach, sliced chillies, coriander, teriyaki sauce, lime
DUCK Grilled duck breast, edamame beans, sticky rice, spring onion, bamboo shoots, cucumber, blueberries, cherry tomatoes, spinach, sliced chillies, sweet chilli sauce

MEAT DISHES

PORK TOMAHAWK 450g pork, herb butter, BBQ dipping sauce
MIXED SOUVLAKI Lamb, chicken, Greek marinade, onion, set on a green salad served with tzatziki
GRILLED LAMB RUMP Eggplant wedges, rosemary, tzatziki, air-dried salted tomatoes
VEAL MILANESE Lightly breaded veal escalope, served with caper remoulade, lemon
CHICKEN THIGHS Porcini, truffle cream sauce
BEEF TAGLIATA Crispy rocket leaves, Parmesan shavings, local olive oil drizzle

BURGERS

CLASSIC ANGUS BURGER Beef patty, gherkins, lettuce, mayonnaise Add smoked cheese
CHICKEN THIGH BURGER Grilled yoghurt marinated chicken thigh, cheese and red cabbage slaw, red Leicester cheese, chilli honey mayonnaise
FALAFEL BURGER (VG) Vegan falafel burger, vegan cheese, chickpeas, tomato, lettuce, crispy onion, hummus dressing

FISH DISHES

GRILLED SEA BASS Sauté of marrows, leeks, air-dried tomato, romesco dressing
MEAGRE Asparagus, spinach, pumpkin puree salsa verde

All main courses are served with fries or roast potato

PIZZA ROSSA

MARGHERITA (V) Tomato sauce, fior di latte, fresh basil
Pizza Parma Tomato sauce, fior di latte, fresh basil, fresh Parma ham, rucola and parmesan shavings
Capricciosa Tomato sauce, mozzarella, smoked ham, artichokes, boiled eggs, mushrooms, black olives, and oregano
Frutti di Mare Prawns, calamari, mussels, olives, tomato sauce, garlic oil
La Vegana (VG) Tomato sauce, vegan cheese, kalamata olives, sliced onions, sweet peppers, mushrooms, olive oil and oregano
Diavolina Salami picante, tomato sauce, mozzarella, fresh chilli, and oregano
LA VALLETTE Tomato sauce, mozzarella, Maltese sausage, peppered cheese, broad beans, sundried tomatoes, sliced onions, black olives, extra virgin olive oil

PIZZA BIANCA

BELLA FRESCA (V) Fresh tomato, fior di latte, basil, fresh burrata, olive oil
GREEK (V) Cooked in a pan, chopped fresh tomatoes, garlic, mint, olives, peppers, feta cheese
TARTUFATA Mozzarella fior the latte, truffle paste, rucola, olive oil
GUANCIALE Mozzarella for di latte, pesto, guanciale, parmigiano
MEZZALUNA Closed pizza, mozzarella, salami, Grana Padano, and hard-boiled eggs served with Parma ham slivers, and crispy rucola
PIZZOTTO Closed pizza roll, blue cheese, spinach drizzled with honey and walnuts

DESSERT

Gianduja, salted caramel semifreddo
Lemon Mousse Cheesecake
Chocolate Brownie, vanilla ice cream
Raspberry Cream, crushed biscuit, strawberry ice cream
Ricotta di Pecora cake
Carved Fruit Platter
Ice cream or sorbet