

Ed's

WOODFIRE GRILL

Starters

Soup of the Day Warm Bread (v)	£4.80
Potato Skins with Sour Cream, Cheese and Bacon	£5.00
Spicy Chicago Chicken Wings with Celery and Blue Cheese Dip	£5.50
Salt & Pepper Squid Squid Ink Aioli	£6.00
Chicken Liver Terrine Spicy Pear Chutney and Croutons	£5.50
Handmade Crab Cakes Avocado Salsa	£7.50
Jumbo Shrimp Cocktail Homemade Cocktail Sauce	£6.50
Nachos Chips with Salsa, Guacamole Melted Cheese and Jalapeno Peppers	£6.50
Maple Cured Baby Back Ribs Celeriac & Apple Coleslaw	£6.50
Baked Brie Fruit Chutney and Crusty Bread	£7.50

Salads

Heritage Beetroot Salad (v) Candied Walnuts & Apple, Blue Cheese	£5.00/8.50
Pancetta, Green Bean & Artichoke Salad	£5.50
Cobb Salad Spinach, Endive & Ranch Dressing. (v) Add Chicken or Bacon or Grilled Prawns £3.00	£8.00
Classic Caesar Salad Crispy Anchovies & Soft Boiled Egg Extra topping - Jospier Grilled Chicken Breast £3.00	£6.00/9.50

On the Side

Bread with olive oil and balsamic	£1.95
Mixed Olives	£2.95
Spinach Creamed with Gruyere (v)	£3.50
French Fries	£3.00
Buttermilk Onion Rings	£3.75
Creamy Mash	£3.50
Ed's Signature 'Mac & Cheese' Macaroni with 4 different cheeses	£4.00
Side Salad	£3.50
Roast Beets & Greens	£3.50
Celeriac & Apple Coleslaw	£3.50

Lunch Menus

Traditional English Roast, served every Sunday
Lunch specials –see blackboard for details

Burgers & Sandwiches

All of our burgers are made from 100% British beef, ground in house everyday
all served with house fries

Ed's Burger 180g	£8.50
Ed's Cheese Burger 180g	£9.00
Ed's Swiss Cheese and Bacon Burger 180g	£9.50
Ed's Swiss Cheese and Mushroom Burger 180g	£9.50

Triple Beef Burger 220g It's called a triple burger, as its made in house from three different cuts of the finest high quality meat *'Supremely Good Burger'* Timeout London 2011 £11.50

Extra Toppings (Each): Bacon, Cheese, Mushroom, Jalapeno Peppers or Blue Cheese £1.00

Chicken BLT Our amazing triple stacked classic BLT	£10.00
Hanger Steak Sandwich Sour Dough & Mustard Mayo	£10.00
Best Grilled Chicken Sandwich in the World Succulent chicken, topped with emmental cheese, crispy bacon, on a toasted ciabatta roll	£12.95

Mains & Classics

Pumpkin Gnocchi Fine Italian pasta with butter,sage and smoked ricotta cheese	£10.00
Chargrilled Free Range Chicken Breast Served with a creamy wild mushroom sauce and braised baby leeks	£12.50
Filet of Seabass Grilled in the Jospier, with baby leeks and a warm new potato salad	£14.50
Crispy Pork belly Slow cooked on premises with a crisp crackling in a red wine jus, served with roast beets and greens	£12.50
Wild Mushroom Mac n Cheese Fresh egg pasta with mixed wild mushrooms and Waterloo cheese	£9.00
Baby back Maple Cured Ribs Smoked in house with Ed's secret maple Barbecue sauce	£12.50
Ed's Fish & chips Beer battered haddock with classic pea puree	£10.00

Please also see our daily Specials Board

From the Jospier Woodfire Grill

Our prime meats are all sourced from British rare breed farmers and long aged. We cook them in our Jospier Oven, the hottest indoor barbecue in the world, using top quality charcoal giving them their unique flavour and melt-in-your-mouth texture.

The Cuts

all served with house fries

Hanger Steak 250g The "butchers steak", prized for its flavour, this lean steak is best cooked quickly over high heat and served rare or medium-rare.	£13.50
Sirloin 250g Cut from the upper middle, continuing off the short loin, the sirloin is a fine choice due to its tasty, melt-in-the-mouth succulence.	£15.00
Ribeye 300g Cut from the rib section, this steak is succulent and well-marbled with fat, and will remain tender cooked up to medium.	£17.50
Fillet 225g Cut from the rib section, taken from the tenderloin, fillet is the most tender cut of beef.	£20.00
Surf and turf 250g sirloin steak served with 1/2 lobster tail.	£25.00
Cote de Boeuf 500g The undisputed king of the grill. Plenty of marbling, well hung with bags of flavour, perfect with our creamy beamaise sauce	£26.50

Customize your Cuts

Wild Mushrooms	£2.00
Confit Shallots	£2.00
Roasted Bone Marrow	£2.00
Grilled King Prawns	£4.00

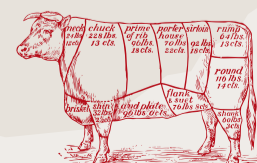
The Sauces

Choose one from - Béarnaise, Madeira Green Peppercorn, Blue Cheese, Red Wine Jus £1.50

STEAK COOKING GUIDE

We recommend our steaks to be cooked rare to medium.

- Rare** red, warm centre
- Medium Rare** red, hot centre
- Medium** pink hot centre
- Medium well** no blood, still moist
- Well** cooked through, no blood



Happy Times

Monday – Saturday 5pm – 7pm:

£10 off any bottle of Champagne or Prosecco. Cocktails from £4.25

Cocktails

Eds Martini	£6.50
Fresh raspberry, Blackberry and passion fruit juice shaken with Finlandia, Chambord and cranberry juice.	
Louisiana Jam	£6.50
A refreshing drink straight from the big easy. Southern comfort shaken with apricot jam, mint and apple juice, served over crushed ice in a jam jar.	
Russian spring punch	£6.50
Finlandia, crème de cassis and fresh lemon juice shaken with raspberry puree, served over crushed ice and topped off with champagne.	
Metropolitan	£6.50
A fantastic twist on a classic cosmo. Currant vodka, Cointreau and fresh lime shaken with cranberry juice served with flamed orange zest.	
Cowboyed martini	£6.50
Zubrowka Bison grass vodka shaken with pressed apple juice mint and sugar.	
Lychee Martini	£6.50
Finlandia shaken with pureed lychees and sweetened to taste.	
Bella Donna Daiquiri	£6.50
Black rum shaken with amaretto, fresh lemon juice and sugar. Served in a chilled cocktail glass with a cinnamon rim.	
Planter's Punch	£6.50
Bacardi and skipper black rum shaken with orange curacao pine apple juice, orange juice and grenadine.	
Toasted Almond	£6.50
Illy 100% Arabica coffee liqueur shaken with amaretto and cream.	
Mojito	£6.50
The Cuban classic! Bacardi superior rum, fresh mint, lime juice and sugar.	
Raspberry and Vanilla Mule	£6.50
Finlandia shaken with vanilla sugar, pureed raspberries and fresh lime juice topped with ginger beer. A long refreshing and delicious drink.	

Ed's Champagne

	Bottle
Mercier Brut NV	£39.00
Soft delicate Champagne with floral and citrus character on the nose. Dangerously smooth and delicious.	
Prosecco Villa Armelina NV 11%	Gls (125ml) £5.00 £29.00
Dry and refreshing Spumante with gentle floral notes.	
Taittinger Brut Reserve France NV	£45.00
Golden straw yellow in colour with very fine bubbles.	
Prosecco, Gran Cuvee Extra Dry Di Stefani 11% - sparkling	£29.00
Delightful pink sparkler full of fruit.	
Bollinger NV 12%	£50.00
Superb full bodied champagne made with lots of Pinot Noir.	
Taittinger Rose 12%	£50.00
Brilliant Pink and intense. The bubbles are fine with lots of red fruits and cherry.	
Taittinger Vintage 2004 12%	£60.00
Refined champagne of extreme freshness and harmony.	
Laurant Perrier Rose 12%	£80.00
Delicate pink with a crisp finish. Plenty of red fruits and wildflowers.	
Perrier Jouet Belle Epoque 2002 12%	£99.00
This bottle design was created in 1904, lost and found again in cellars. This wine exudes elegance, lightness and great finesse.	
Dom Perignon Vintage 2000 12.5%	£149.00
Silky yet very well structured with remarkable presence.	

White Wine

	175ml	Bottle
Light, easy to drink whites		
Catarratto Parva Res, Sicily IGT, 2010, Italy 12%	£3.95	£13.95
Easy drinking dry white wine with fresh citrus and floral notes.		
Côtes de Gascogne, Alain Lalanne, France 2010 11.5%		£16.95
A light and crisp southern French white. Citrus and melon fruit with floral notes.		
Pinot Grigio, Soravalle, Trentino, Italy 2010 12%	£4.75	£17.95
Pure, wonderfully smooth wine with delicate, gentle fruit, acacia floral notes and refreshingly clean finish.		
Sauvignon de Touraine, Alain Marcadet, France 2010 12%		£21.95
Intense and crisp sauvignon blanc with concentrated powerful nose of gooseberries.		
Sancerre Chêne du Roy, Patrick Girault, Loire, France 2009 12.5%		£28.95
Dry, crisp and fruity with gooseberry & citrus and a streak of minerality on the finish.		
Dry, fresh, mineral whites		
Verdejo Pasos de la Capula, Castilla Spain 2010 12.5%	£4.10	£15.95
Light bodied dry white wine with fresh aromatic notes.		
Sauvignon Blanc Julio Bouchon, Maule Valley, Chile 2010 13.5%	£4.85	£18.95
A refreshing pure wine with citrus fruit and herbs on the nose and palate.		
White Rioja (Organic), Genoli, Spain 2010 13%		£22.95
The winery is fully organic and produces fresh, modern and fruity wines. The Genoli has fresh melon and citrus flavours, floral notes and a crisp finish.		
Gavi di Gavi Tacchino, Piedmont Italy 2010 12.5%		£27.95
Beautifully textured wine with refined, elegant fruit and great depth of intense mineral flavours.		
Full flavoured, fruity intense whites		
Viognier, Finca la Linda, Mendoza, Argentina 2009 14.07%	£4.95	£19.95
Exotic clear and bright, almost golden in colour. Well defined notes of orchid, musk and ripe apricot.		
Chardonnay Trebbiano, Tuttobene, Tuscany, Italy 2009 13%		£20.95
Floral apple flavours of Trebbiano meet with the dry, smooth balance of quality Chardonnay.		
Picpoul de Pinet, Domaine Guillemarie Juliet, France 2009 12.5%		£23.95
Beautifully textured wine with refined, elegant fruit and great depth of intense mineral flavours.		
Chablis Domaine Savary, Burgundy, France 2009 12.5%		£32.95
Dry, mineral with a hint of honey. Superb!		

Rosé Wine

	175ml	Bottle
Pinot Grigio Blush, Italy 2010 12.5%	£4.25	£16.95
Crisp and fruity, easy drinking rosé.		
Tempranillo Rose Pasos de la Capula, Castilla Spain 2010 abv	£4.25	£16.95
Teeming with ripe strawberry fruit. This is a perfect easy drinking rose at a great price.		
Sancerre Rosé Grand Moulin, Loire, France 2010 12.5%		£27.95
Made from Pinot Noir, it is a delicate hue of pink with redcurrant fruit flavours and a crisp refreshing finish.		

Red Wine

	175ml	Bottle
Juicy and soft reds bursting with fruit and spice		
De Nero D'Avola Parva Res, Sicily, IGT, 2010, Italy 13%	£3.95	£13.95
Fruity rich red, with vibrant, spicy palate and ripe dark berry fruit.		
Tempranillo, Pasos de la Capula Castilla Spain 2009 12.5%	£4.10	£15.95
Soft juicy red bursting with ripe berry fruit.		
Grenache, Domaine du Mus, France 2009 13%		£18.95
This Grenache has an expressive nose with cherry, blackberry and notes of coffee and chocolate on the soft palate.		
Beaujolais Villages, Emeringes, Domaine Dominique Morel 2009 12.5%		£23.95
Aromatic red and black fruit on the nose with a remarkable amplexness and length punctuated with lip-smacking red fruit flavours.		
Cabernet Merlot Pitchfork, Margaret River, Australia 2008 14%		£26.95
Red cherry and plum aromas. Filled with currant, ripe plum, cherry, vanilla and blackberry flavours.		
Concentrated, rich and earthy		
Cabernet Sauvignon Julio Bouchon, Maule Valley, Chile 2008 13.5%	£4.75	£17.95
Ripe raspberries and strawberries with a touch of chocolate on the nose. Delicious ripe velvety tannins.		
Malbec, Finca la Linda, Mendoza, Argentina 2008 14%	£4.95	£19.95
Full bodied crimson red with plummy fruit, notes of bitter orange, coffee and pepper.		
Merlot Sangiovese, Tuttobene, Tuscany, Italy 2008 13%		£21.95
Excellent value top quality wine. Elegant, concentrated with plum, cherry fruit and a touch of oak.		
Cabernet Shiraz, Hartenberg Estate, Stellenbosch, South Africa 2007 14.5%		£24.95
A voluptuous wine with rich concentrated spice, pluminess and big, but subtle tannins.		
Ribera del Duero, Bodegas Arrocal, Spain 2008 14%		£25.95
Juicy, black fruit profile with well integrated tannins from four months in mostly French oak barrels.		
Structured elegant reds		
Merlot, Domaine Cabrials, Languedoc-Roussillon, France 2010 12%	£5.95	£19.95
Spicy, multi-layered mulberry fruit, complex and long with hint of pepper and sweet vanilla.		
Rioja Crianza, Marques de Mundiaz, Spain 2006 13.5%	£5.25	£20.95
Silky textured Crianza with cherry and red berry fruit wrapped in sweet spices and oak.		
Château Belle-Garde, Bordeaux, France 2008 13%		£23.95
Well defined character of fresh, intense and complex fruit, particularly aromatic with an elegant structure.		
Cote-de-Nuits-Villages Chauvenet-Chopin, Pinot Noir, Burgundy, France 2008 12.5%		£35.95
Delicious and perfectly ready for drinking with a fragrant nose and plenty of attractive ripe concentrated fruit.		
Châteauneuf du Pape, Domaine du Cristia, Southern Rhone, France 2008 15%		£43.95
Rich, dense wine with full body delivering intense red and black berry fruit complex, developed structure.		

Sweet/ Sticky

	100ml	Bottle
Monbazillac, L'Ancienne Cure, France 2009 (75cl) 12.5%	£4.75	£28.50
A rich, sweet wine with aromas of dried fruit and honey, elegant and fresh on the palate, it finishes on a beautiful note of roasted citrus fruits.		
Recioto di Soave La Perlara, Ca'Rugate, Italy 2008 (50cl) 13.5%		£30.00
Yellow-golden coloured wine with an intense bouquet and a full-bodied persistent flavour of ripe peaches, with hints of almond and vanilla.		

Bottled Beers

Budweiser (US) 33cl 5%	£3.50
Sam Adams (US) 35cl 4.8%	£3.75
Cusquena (Peru) 33cl 5.0%	£3.75
Peroni (Italy) 33cl 5.1%	£3.50

Spirits & Liqueurs

Vermouths	from £3.10
Liqueurs	£5.75
Spirits	from £3.10
Spritzer	from £4.50
Premium Spirits	from £3.90
Kir	£4.50

Soft Drinks

75cl Aqua Panna still mineral water	£3.50
75cl San Pellegrino sparkling water	£3.50
Soft drinks	from £1.95