

THE ABINGDON

EVENTS BROCHURE 2025

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THE ABINGDON

The Abingdon has been a cherished part of the Kensington neighbourhood since the Staples family acquired it in 1998.

Ever since, it's been proudly family-run—rooted in local tradition and shaped by the people who walk through our doors every day.

Steeped in history, The Abingdon blends classic charm with a modern edge. Elegant booth seating and wooden floors pay homage to the building's past, while art-deco touches and eclectic artwork give the space a contemporary, upmarket feel.

Our menu is unfussy but thoughtful—focused on flavour, quality, and local ingredients. And with a wine list featuring over 200 bottles from around the world, our wine bar is a true destination for enthusiasts and casual sippers alike.





The Restaurant Front

Our front section offers a charming semi-private space for groups of up to 30 guests. While it forms part of the restaurant and is accessed by guests heading to the rear dining room, the whole area can be reserved exclusively, creating an intimate and personal setting for your celebration.

The table may be decorated to your taste, adding a bespoke touch to your event. For smaller groups we can offer an à la carte menu by pre-order and larger groups a set menu arranged in advance.

As a family-run restaurant, we pride ourselves on flexibility and will always do our best to tailor the experience to the time, date, and nature of your occasion. If you have any special requests please let us know.

Warm, welcoming, and adaptable, the front section is ideal for both relaxed gatherings and more formal celebrations.



The Sofa Area

Tucked away in our bar, the sofa area offers a relaxed and semi-private space ideal for gatherings of 10–12 guests.

Set against a sash window, the comfortable seating creates a warm and inviting atmosphere without the formality of a private room – and without a minimum spend.

For larger groups of up to 20, we can extend the space to include a high table and the corner of the bar, ensuring everyone has room to mingle.

Guests can enjoy our canapé menu or bar snacks by pre-order, while cocktails, wines, and Champagnes are available to order directly from the bar.

Whether you're marking a special occasion or simply catching up with friends, the sofa area combines comfort, flexibility, and a touch of elegance at the heart of our bar.



The Bar

Available for private hire only, our bar area provides an elegant and versatile setting for groups of 20–60.

With a cosy fireplace, large sash windows that flood the room with natural light, and a mix of seating areas alongside ample space for standing, it's perfectly suited to both lively celebrations and more relaxed gatherings.

Guests can pre-order from our canapé menu, while cocktails, wines, and Champagnes are available throughout the event. Minimum spends apply and vary depending on the day of the week and time of year, offering flexibility to suit a range of occasions.

Whether for a company party, birthday, or festive celebration, the bar area combines atmosphere and comfort in a stylish private setting.



Canapes

(Sample canape menu, expect seasonal changes)

Falafel, roasted carrot hummus (ve) 2.50

Kale pakoras, coconut yoghurt (ve) 2.50

Salt cod beignet, saffron aioli 3.00

Cheeseburger sliders, Monterrey Jack cheese 4.00

Chicken liver parfait on brioche toast & fig chutney 3.50

Cheese & truffle croquettes 3.50

Crab on toast, pickled cucumber 4.00

Duck spring rolls, plum sauce 3.00

Mini sausage rolls, HP sauce 3.50

Maldon osyters, mignonette 5.00

Castelvetrano green olives 5.00

Smoked almonds 4.50

Fries 5.50

We recommend 3 canapes per person





Set Menu

(Sample menu, expect seasonal changes)

Gazpacho VE

Chicken liver parfait, fig compote, cornichons, toasted brioche

Cured trout, pickled cucumbers, mustard sauce

Spinach tortelloni, courgette & chilli VE

Flat iron steak, fries & Bearnaise

Cod filet, braised fennel & Jersey Royal salad, herb hollandaise

Buttermilk panna cotta, elderflower & strawberry sorbet

Sticky toffee pudding, toffee sauce & clotted cream

Stilton & Cheddar cheese plate, crackers & chutney

£55 per person

+ 13.5% service charge



Wines

(extract from our wine list)

White

Ortonese, Malvasia, Chardonnay, Italy, 2024 36.00 / 9.00

Vignes d'Oc Blanc, Languedoc-Roussillon, France 2024 37.00

Sauvignon Blanc, Pure Staete Landt, Marlborough, NZ 2023 45.00

Riesling, Verus, Slovenia 2023 45.00

Muscadet sur Lie, Domaine des Hauts Piemons, France, 2023 48.00 / 12.00

Gruner Veltliner, Huber, Kamptal, Austria 2024 (Ve & Organic) 48.00

Verdicchio di Matelica, Amoterra, Marche Italy 2023 52.00

Müller Thurgau, Cantina Adrian, Alto Adige Italy, 2023 54.00

Picpoul de Pinet, Domaine du Chateau de Pinet, France 2023 55.00

Cotes du Rhone Blanc, Olivier & Lafont, France 2024 57.00 / 14.50

Macon-Village, Domaine de la Pierre, Burgundy, France 2023 60.00

Albariño, Darila, Rias Baixas, Spain 2023 (Ve) 60.00 / 15.00

Gavi di Gavi DOC, Tenuta San Lorenzo, Italy, 2023 60.00

Pouilly fume, Domaine Thibault, France 2023 64.00

Chardonnay, cuvee Josephine, Staete Landt, NZ, 2022 (oaked) 67.00 / 17.00

Sancerre, Domaine Jean-Paul Balland, France 2023 76.00 / 19.00

Crozes-Hermitage Blanc, Domaine Entrefaux, France, 2021 (Ve & Organic) 75.00

Riesling, Herzu Langhe, Ettore Germano, Italy, 2021 84.00 / 21.00

Chablis 1er Cru, Dom du Chardonnay, France 2022 87.00 / 22.00

Bourgogne Cote D'Or Vieilles Vignes, Dom Remi Jobard, Burgundy, France 2020
98.00

Châteauneuf du Pape Blanc, Domaine Olivier & Lafont, France 2019 100.00 / 25.00

Chassagne Montrachet, Jean Marc Pillot, France 2023 135.00



Wines

(extract from our wine list)

Red

Sangiovese Rubicone, Vinvita, Italy, 2024 (Ve) 36.00 / 9.00

Cotes Du Rhone, Bernard Latour, Vielles Vignes, France 2022 46.00

Rioja Crianza, Promesa, Spain 2021 48.00 / 12.00

Cretan Liatiko Aggelis, Lyrarakis Crete 2021 – served chilled 50.00 / 13.00

Barbera D’Asti, Folli & Benato, Italy 2023 54.00 / 13.50

Pinot Noir Reserva Morande, Chile 2022 (Ve) 56.00

Chinon, Cabernet Franc, Grosbois Loire Valley, France 2023 58.00 / 14.50

Brouilly, Nicole Chanrion, Cote de Brouilly France 2023 - served chilled 64.00

Ribera del Duero Crianza, Semele, Spain 2022 65.00 / 16.50

Chianti Classico, Pèppoli from Antinori, Italy 2023 64.00

Belgrave “Diane” Haut Medoc, Bordeaux, France 2016 68.00 / 17.00

Rosso di Montalcino, Argiano, Italy 2023 68.00

Lalande de Pomerol, Château Siaurac, Bordeaux, France 2019 76.00

Nebbiolo, Langhe, Produttori del Barbaresco, Italy 2023 90.00 / 23.00

Saint – Joseph, Grand Angle, Thomas Farge, France 2021 106.00 / 27.00

Rioja Reserva, Gran Vino de Rioja Alta, Finca La Emperatriz, Spain 2018 112.00

Margaux, Chateau Siran, Bordeaux France ,2017 115.00

Syrah, Damascene, Stellenbosch, South Africa, 2021 120.00

Châteauneuf de Pape, Domaine Pierre Usseglio & Fils, France 2019 130.00

Super Tuscan, Solengo from Argiano, Montalcino Italy 2021 146.00 / 37.00

Gevrey-Chambertin, Harmand-Geoffroy, Bourgogne France 2021 150.00

Shafer TD-9 (Merlot, Cab Sauv, Malbec) Napa Valley California 2018 158.00

Château Langoa-Barton, Saint-Julien, Bordeaux, France 2012 185.00



Cocktails

Grand Canal 15.00

Gin, Aperol, grapefruit Strawberry & Pink Peppercorn

Margarita 15.00

Pink Peppercorn Tequila, lime, strawberry

Restless Rhubarb 15.00

Rhubarb Gin, Milk liqueur, lemon, rhubarb cordial, soda

Mai 'Oh Mai! 15.00

Mount Gay black barrel, Amaro, St Germain, lemon, almond

Exton 75 15.00

Exton Park Rose, Tanqueray Seville, lemon

Lavender Pisco Sour 15.00

Pisco, Lavender, Lemon

Smoking Barrel 15.00

Illegal Mezcal, Chivas 12, Banana skin, Pineapple



*Classic cocktails available on request



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Enquiries

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