

THE ABINGDON

DINNER

Castelvetro olives 5.00 VE
Gilda (anchovy, olive & guindilla stick) 5.50
Homemade focaccia & Irish soda bread 5.50 VG
Islington saucisson 9.00
Crevettes & Mary rose sauce 3 for 9.00 / 5 for 15.00
Cheese & truffle croquettes 10.00 VG

Courgette soup 9.50 VE
Chicken liver parfait, fig compote, cornichons & toasted
brioche 13.50
Cured trout, mustard & dill sauce, pickled cucumber 14.00
Vesuvio tomatoes & tonnato 15.00
La Latteria burrata, heritage bean & basil pesto salad 17.00 VG / N
Filet beef carpaccio, Venetian dressing & Parmesan 18.00

Moules Mariniere & fries 21.00
Aubergine Parmigiana 22.00
Red pepper & chilli ravioli, peperonata, "stracciatella" & black olive crumb 24.00 VE
Manny's chicken curry, fragrant rice, lime pickle & coriander & peanut chutney, flatbread 27.50 N
Shetland Isles cod filet, borlotti beans & Datterini tomatoes, basil cream 34.00
Sea trout, crispy potato galettes, wild garlic aioli & agretti 34.00

From the Grill

(All steaks & chops are served with either peppercorn, bearnaise or chimichurri sauce & fries)

Black pig pork chop 30.00
Grass fed flat iron steak 32.00
Pavé steak, grass fed Hereford sirloin FOR TWO 40.00 PER PERSON

Fries 5.50 VE
Cauliflower cheese 6.50 VG
Fine green beans, chilli garlic oil & flaked almonds 6.50 VG N
Buttered Jersey Royals 6.50 VG
Rocket & Parmesan salad 7.50 VG
Baby gem, avocado & orange salad 7.50 VE

Daily Specials

Monday – Chicken escalope, Caesar salad 22.00
Tuesday – Lemon Sole Meuniere 38.00
Wednesday - Rabbit Pappardelle 25.00
Thursday - Duck confit & lentils 26.00
Friday - Fish & chips 27.00

N: NUTS, VE: VEGAN, VG: VEGETARIAN. A discretionary service charge of 12.5% will be added to your bill.

STAPLES & DAUGHTERS. Est. 1998.