

THE ABINGDON

LUNCH

Castelvetro olives 5.00VE
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 5 for 15
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
Seabream carpaccio, lemon & EVO oil dressing, golden Datterini tomatoes 19.00

35 day aged beef burger & fries 17.50 (Add cheese +1.50 Add bacon +1.50)
Chicken Caesar salad, crispy bacon, anchovies & parmesan 18.50
Niçoise salad 19.50
'Beyond meat' cheeseburger & fries 19.50 VE
Red pepper & chilli ravioli, pepperonata, "stracciatella" & black olive crumb 24.00 VE
Manny's chicken curry, fragrant rice, flatbread, peanut & coriander chutney, hot lime pickle 27.50
Shetland Isles cod filet, borlotti beans & Datterini tomatoes, basil cream 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

Fries 5.50 VE
Cauliflower cheese 6.50 VG
Buttered Jersey Royals 6.50 VG
Green beans, chilli, garlic & flaked almonds 6.50 VG N
Avocado, orange & baby gem salad 7.50 VE
Rocket & Parmesan salad 7.50 VG

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

STAPLES & DAUGHTERS. Est. 1998.