

# THE ABINGDON

## LUNCH

Castelvetrano olives 5.00 VE  
Gilda (anchovy, olive & guindilla stick) 5.50  
Homemade focaccia & Irish soda bread 5.50 VG  
Islington saucisson 9.00  
Korean fried chicken 11.50  
Smoked ham hock & cheese croquettes, pickles & mustard mayo 12.00

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Pea & mint soup, dinner roll & wild garlic butter 11.50 VE  
Chicken & ginger broth, winter vegetables & cannellini beans 13.50  
Chicken liver parfait, fig compote, cornichons & toasted brioche 13.50  
Asparagus & sugar snap pea salad, whipped vegan feta & asparagus tempura 14.50 VE  
La Lateria burrata, winter tomatoes, agretti & pangrattato crumb 16.00 VG  
Souffle Suisse, frisée, apple & pecan salad 17.00 VG / N  
Devon crab vol-au-vent, Coronation spiced velouté 18.00  
Seabream crudo, salmon roe, blood orange & citrus dressing 19.00

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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  
'Beyond meat' cheeseburger & fries 19.50 VE  
Manny's chicken curry, fragrant rice, lime pickle & coriander & peanut chutney, flatbread 27.50  
Wild mushroom & truffle tortelloni 27.00 VE  
Sea trout, potato galettes, wild garlic aioli & agretti 34.00  
Shetland Isles cod filet, new potatoes, mussels & nduja bisque sauce 35.00

### From the Grill

(All steaks & chops are served with either peppercorn, bearnaise or chimichurri sauce & fries)  
Black pig pork chop 32.00  
Grass fed flat iron steak 34.00

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Fries 5.50 VE  
Mash potato 6.5 VG  
Cauliflower cheese 6.50 VG  
Fine green beans, chilli garlic oil & flaked almonds 6.50 VG / N  
Bitter leaf, fennel, orange & Kalamata olive salad 7.50 VE  
Rocket & Parmesan salad 7.50 VG

N. Nuts, VE Vegan, VG Vegetarian. A discretionary service charge of 13.5% will be added to your bill