

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

Eggs Benedict 8.00 / 16.00
Eggs Royale 8.00 / 16.00
Crayfish & prawn Skagen roll, string fries 24.00

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
Beetroot tarte tatin, radicchio & horseradish salad 14.00 VE
La Laterria 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

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 N5454
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

Fries 5.50 VE
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