

THE ABINGDON

Sunday Lunch

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

Pea & mint soup, dinner roll & wild garlic butter 11.50 VE
Chicken liver parfait, fig compote, cornichons & toasted brioche 13.50
Asparagus & sugar snap pea salad, whipped vegan feta & asparagus tempura 14.50 VE
La Lattoria 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

(All roasts are served with roast potatoes, carrots, parsnips, greens, Yorkshire pudding & gravy)

Pork belly & apple sauce 29.50
Organic chicken, pork & sage stuffing 27.50
Hereford beef & horseradish 32.00
Root vegetable wellington, mushroom gravy (Not served with Yorkshire pudding) 24.50 VE

35 day aged beef burger, burger sauce, salad, pickles & fries 17.50 add cheese + 1.50, add bacon + 1.50
Chicken Caesar salad, crispy bacon, anchovies & Parmesan 18.50
'Beyond meat' cheeseburger, burger sauce, salad, pickles & fries 19.50 VE
Wild mushroom & truffle tortelloni 27.00 VE
Fish pie, smoked haddock, salmon & scallops, lobster bisque 27.00 per person (FOR TWO TO SHARE)
Shetland Isles cod filet, new potatoes, mussels & nduja bisque sauce 35.00

Fries 5.50 VE
Cauliflower cheese 5.50 VG
Duck fat roast potatoes 6.00
Rocket & Parmesan salad 7.50 VG
Bitter leaf, fennel, orange & Kalamata olive salad 7.50 VE

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