

THE ABINGDON

DINNER

Castelvetrano olives 5.00 VE
Gilda (anchovy, olive & guindilla stick) 5.50
Homemade focaccia & Irish soda bread 5.50 VG
Islington saucisson 9.00
Pan con tomate, Cantabrian anchovies 12.00
Spinach & feta croquettes, red pepper dip 12.00

Gazpacho 11.50 VE
Chicken liver parfait, fig compote, cornichons & toasted brioche 13.50
Padron pepper, piattone bean & grelot onion BBQ brochette, Romesco 13.50 VE/N
Buffalo mozzarella, peach, broad bean, rocket & kalamata olive salad 16.00
BBQ quail, burnt orange gribiche 18.00
Devon crab & courgette, brown crab mayo & courgette fritters 18.00
Tuna tartare, homemade crisps 19.00

Moules Mariniere & fries 24.00
Aubergine schnitzel, roasted tomato & Superstaccia 27.00 VE
Artichoke ravioloni 27.00 VG
Manny's chicken curry, fragrant rice, flatbread, peanut & coriander chutney, hot lime pickle 28.50
BBQ squid, skordalia & sauce vierge 30.00
Braised rabbit leg, Dijon mustard & Cider sauce, green beans & pancetta 32.00
Shetland Isles cod filet, chorizo, white bean & piment d'Espelette, dill crème fraiche 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 36.00
Pavé steak, grass fed Hereford sirloin 44.00 per person (FOR TWO TO SHARE)

Fries 6.00 VE
Fine green beans, chilli, garlic oil & flaked almonds 7.50 VG/N
Cauliflower cheese 7.50 VG
Buttered Jersey Royals 7.50 VG
Baby gem, blue cheese dressing, bacon pangrattato 8.50
Oakleaf salad, roasted red onions & avocado 8.50 VE

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

If you have a food allergy, please let our team know so we can take care of you.

STAPLES & DAUGHTERS. Est. 1998.

WEEKDAY SPECIALS

Mon – Chicken escalope, Caesar salad 28.50
Tues – Lemon Sole Meuniere 38.00
Wed – Bouillabaisse 34.00
Thurs - Duck confit, lentils, Morteaux sausage 26.00
Fri – Haddock fish & chips 27.00