

THE ABINGDON

LUNCH

Castelvetro 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

35-day aged beef burger & fries 17.50 (Add cheese +1.50 Add bacon +1.50)
Chicken Caesar salad, crispy bacon, anchovies & Parmesan 19.50
'Beyond meat' cheeseburger & fries 19.50 VE
Moules Mariniere & fries 24.00
Artichoke ravioloni 27.00 VG
Manny's chicken curry, fragrant rice, lime pickle & coriander & peanut chutney, flatbread 27.50 N
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 34.00

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