

THE ABINGDON

Sunday Lunch

Castelvetro olives 5.00 VE
Gilda (anchovy, olive & guindilla stick) 5.50
Homemade focaccia & Irish soda bread 5.00 V
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 tartar, homemade crisps 19.00

(All roasts are served with roast potatoes, carrots, parsnips, greens, Yorkshire pudding & gravy)
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
Moules Mariniere & fries 24.00
Artichoke ravioloni 27.00 VG
Shetland Isles cod filet, chorizo, white bean & piment d'Espelette, dill crème fraiche 35.00

Duck fat roast potatoes 6.00
Fries 6.00 VE
Cauliflower cheese 7.50 VG
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 12.5% 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.