

# • T H E • A B B E V I L L E

## For the table

Marinated olives & pick...	£2.50
Sourdough, olive oil & balsamic	£3.50
Salt & pepper calamari, aioli	£6.50
Charcuterie; salami, copa, prosciutto, celeriac remoulade, cornichons, toasted sourdough	£8.50
Mezze - hummus, baba ganoush, falafel, olives, pitta (v)	£9.00

## Starters

Cauliflower & stilton croquettes, pickled walnuts (v)	£6.00
Beetroot cured salmon, horseradish cream, rye	£7.00
Chicken & duck liver terrine, grape chutney, crostini	£6.50
Pigeon wellington, glazed shallots, red wine jus	£7.00
Wild mushrooms on toast (vg)	£7.00
Crab linguine, chilli, cherry tomato, garlic	£7.00/£14.00

## Mains

8oz Beef burger, chips <i>Add cheddar, blue cheese, chorizo, bacon or free range egg</i>	£11.50 95p each
Pumpkin gnocchi, onion squash, spinach (v)	£12.50
Spinach & ricotta stuffed corn-fed chicken, sundried tomato risotto	£14.00
Beer battered hake, chips, tartare sauce, pea purée	£13.50
Roast cod, salsify purée, wild mushrooms, cocotte potatoes, turmeric oil	£13.50
Aubergine, peppers, courgette & rosti stack, caramelised onions, pesto (v)	£12.50
Pot roast lamb shank, white haricot beans, salsa verde	£15.50
8oz sirloin, French fries, peppercorn sauce	£19.50

## Sides

Chips or French fries	£3.50
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Sweet potato fries	£3.50
Rocket & parmesan, balsamic	£3.50
Mixed leaf salad, honey & mustard dressing	£3.50
Buttered greens	£3.50
Cocotte potatoes	£4.50

All our fish is seasonal and sustainably sourced.

A discretionary service charge of 12.5% will be added to your bill all of which is distributed to our staff.

If you suffer from any food related allergies please ask a member of staff for the allergen menu.