

THE ABINGDON

DINNER

Castelvetro olives 5.00 ve
Homemade focaccia & Irish soda bread 5.00 vg
Islington saucisson 8.00
Sesame shrimp bites, spicy tartare 9.95
Devon crab toasts 12.00

Parsnip soup & gremolata 8.50
Chicken liver parfait, fig compote, cornichons & toasted brioche 11.00
Delica pumpkin, sage, pecan & 'blue cheese' tart 11.00 ve n
Wild mushrooms & parmesan on toasted sourdough 12.50 vg
Smoked mackerel pate, pickled grapes, samphire & focaccia crisp breads 13.50
La Latteria straciatella, San Daniele prosciutto, figs & fig leaf oil 15.00
Yellowfin tuna carpaccio, pickled watermelon rind, orange, ginger, chilli & soy 16.00

Aubergine, almond 'cheese' & roasted tomato 'parmigiana' 18.00 VE
Moules Mariniere & Fries 19.50
Truffle & ricotta tortelloni, celeriac puree, hazelnut & burnt butter pangrattato 24.50 vg
Salmon, smoked haddock & scallop fish pie, lobster bisque & broccoli FOR TWO 24.00 PER PERSON
Manny's chicken curry, fragrant rice, yogurt flatbread, peanut & coriander chutney, hot lime pickle 27.50 n
Braised rabbit leg, cider & prunes, mash potato, Savoy cabbage & lardons 28.50
Cod filet, butter bean, tomato & chorizo stew, crispy cockles 34.50
Lemon sole meunière 38.00

FROM THE BERTHA OVEN

(All steaks & chops are served with either peppercorn, bearnaise or chimichurri sauce & fries)

Black pig pork chop 26.00
300g Hereford Ribeye 37.95
Pavé steak FOR TWO 78.00

Fries 5.50 ve
Mixed leaf salad 5.50 ve
Roasted broccoli 6.50 vg
Heritage carrot, labneh & sumac 6.00 VG
Cauliflower cheese 5.50 vg
Avocado, orange & baby gem salad 6.50 ve

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