

THE ABINGDON

LUNCH

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 VE
Chicken liver parfait, fig compote, cornichons & toasted brioche 11.00
Delica pumpkin, sage, pecan & 'blue cheese' tart 11.00 VE N
Wild mushroom & parmesan on toasted sourdough 12.50 VG
Smoked mackerel pate, pickled grapes, samphire & focaccia crisp breads 13.50
La Latteria stracciatella, San Daniele prosciutto, figs & fig leaf oil 15.00G
Yellowfin tuna carpaccio, pickled watermelon rind, orange, ginger, chilli & soy 16.00

35 day aged beef burger & fries 15.50 (ADD CHEESE +1.50 ADD BACON +1.50)
Chicken Caesar salad, crispy bacon, anchovies & parmesan 17.50
Niçoise salad, white tuna filets 18.00
Moules Mariniere & fries 19.50'
'Beyond Meat' cheeseburger & fries 19.50 VE
Truffle & ricotta tortelloni, celeriac puree, hazelnut & burnt butter pangrattato 24.50 VG
Onglet steak & fries (choice of bearnaise or chimichurri sauce) 25.00
Black pig pork chop & fries (choice of bearnaise or chimichurri sauce) 26.00
Manny's chicken curry, fragrant rice, yogurt flatbread, peanut & coriander chutney, hot lime pickle 27.50
Cod filet, butter bean, tomato & chorizo stew, crispy cockles 34.50

Fries 5.50 VE
Mixed leaf salad 5.50 VE
Roasted broccoli 6.50 VE
Cauliflower cheese 5.50 VG
Heritage carrot, labneh & sumac 6.00 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.