

# THE ABINGDON

## SUNDAY

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

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Parsnip soup & gremolata 8.50  
Chicken liver parfait, fig compote, cornichons & toasted brioche 11.00  
Delica pumpkin, sage, pecan & "blue cheese" tart 11.00  
Wild mushrooms & Parmesan, toasted sourdough 12.50  
Smoked mackerel pate, pickled grapes, samphire, focaccia crisp breads 13.50  
La Latteria stracciatella, San Daniele prosciutto, figs & fig leaf oil 15.00  
Yellow fin tuna carpaccio, pickled watermelon rind, orange, ginger & soy 16.00

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(All roasts are served with roast potatoes, carrots, parsnips, hispi cabbage, Yorkshire pudding & gravy.)

Nut roast (Not served with Yorkshire pudding) 22.50  
Free range chicken, pork & sage stuffing 25.00  
Pork belly & apple sauce 26.00  
Hereford beef & horseradish 29.50

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35 day aged beef burger, burger sauce, salad, pickles & fries 15.50 , add cheese +1.50, add bacon +1.50  
Chicken Caesar salad, crispy bacon, anchovies & parmesan 17.50  
Moules Mariniere & fries 18.00  
Nicoise Salad, white tuna filets 18.00  
'Beyond meat' cheeseburger, burger sauce, salad, pickles & fries 19.50  
Black truffle & ricotta tortelloni, celeriac puree, burnt butter & hazelnut pangrattato 24.50  
Salmon, scallop & smoked haddock fish pie, lobster bisque FOR TWO served with broccoli 24.00PP  
Cod filet, butterbean, chorizo & tomato stew, crispy cockles 34.50

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Fries 5.50  
Roasted broccoli 5.50  
Cauliflower cheese 5.50  
Avocado, orange & baby gem lettuce 6.50  
Duck fat roast potatoes 6.00  
Mixed leaf salad 5.50