

THE ABINGDON

DINNER

SNACKS

Gilda (anchovy, olive & guindilla stick) 3.50

Castelvetrano olives 5.00 VE

Homemade focaccia & Irish soda bread 5.00 VG

Islington saucisson 8.00

Caccio e Pepe croquettes, truffle & Parmesan 9.95 VG

Calamari bocata, spicy tartare & rocket 11.50

STARTERS

Leek, potato & cavolo nero soup, "cheese" on toast 9.50 VE

Chicken liver parfait, fig compote, cornichons & toasted brioche 11.00

Roasted Calçot onions & Romesco 12.50 VE N

Crispy spiced lamb, hummus & homemade pitta 12.50 N

Salmon gravadlax, dill & mustard potato salad 13.50

Double baked cheese soufflé Suisse, apple & frisée salad 15.00 VG

La Latteria burrata, borlotti beans, Swiss chard, chilli & garlic 15.00 VG N

Devon crab on toast, radicchio & fennel salad 17.00

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

THE ABINGDON

DINNER

MAINS

Wild mushroom ragu, polenta & crispy enoki mushrooms 19.50 VE

Salmon, smoked haddock & scallop fish pie, lobster bisque FOR TWO served with broccoli 24.00 PER PERSON

Duck confit & lentil ragu 24.00

Gorgonzola & pear tortelloni 24.00 VG

Manny's chicken curry, fragrant rice, flatbread, peanut & coriander chutney, hot lime pickle 27.50 N

Cod filet, sea vegetables, caviar & trout roe, lemon butter sauce 34.50

Lemon sole meunière (grilled whole, beurre noisette & capers) 38.00

FROM THE BERTHA OVEN

Our meat is supplied by local butchers HG Walter

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

Black pig pork chop 28.00

300g Grass fed Hereford ribeye 48.00

Pavé steak Grass fed Hereford sirloin FOR TWO 78.00

SIDES

Fries 5.50 VE

Mixed leaf salad 5.50 VE

Cauliflower cheese 6.50 VG

Roasted broccoli 6.50 VE

Roasted pink fir potatoes 6.50 VE

Winter leaves, fennel, blood orange, crispy capers & feta salad 7.50 VG

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