

# THE ABINGDON

## LUNCH

### 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 sandwich, 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

Crispy spiced lamb, hummus & homemade pitta 12.50 N

Chargrilled Calçot onions & Romesco sauce 12.50 VE 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

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.

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## LUNCH

### MAINS

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

Beyond meat vegan cheeseburger & fries 19.50 VE

Gorgonzola & pear tortelloni 24.00 VG

Onglet steak & fries (choice of bearnaise or chimichurri sauce) 25.00

Duck confit & lentil ragout 26.00

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

Black pig pork chop & fries (choice of bearnaise or chimichurri sauce) 28.00

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

### SIDES

Fries 5.50 VE

Mixed leaf salad 5.50 VE

Roasted broccoli 6.50 VE

Cauliflower cheese 6.50 VG

Roasted pink fir potatoes 6.50 VE

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

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STAPLES & DAUGHTERS. Est. 1998.