

# THE ABINGDON

## SUNDAY

### 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
- 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
- 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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### ROASTS

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

Root vegetable & Shamembert pithivier (Not served with Yorkshire pudding) 22.50 VE

Free range chicken, pork & sage stuffing 25.00

Pork belly & apple sauce 26.00

Hereford beef & horseradish 29.50

### MAINS

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

'Beyond meat' cheeseburger, burger sauce, salad, pickles & fries 19.50 VE

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

Black truffle, ricotta & wild mushroom tortelloni 26.50 VG

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

### SIDES

Fries 5.50

Roasted broccoli 6.50

Cauliflower cheese 6.50

Duck fat roast potatoes

Mixed leaf salad

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

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