

THE ABINGDON

DINNER

Castelvetro olives 5.00
Gilda (anchovy, olive & guindilla stick) 7.50
Homemade focaccia & Irish soda bread 5.50
Islington saucisson 9.00
Cheese & truffle croquettes 10.00
Cod cheeks & spicy tartar 11.50

Curried butternut squash soup, crispy pitta chips 9.50 VE
Heritage beetroots, baba ghanoush, pickled chillies, & flat bread 14.00 VG
Chicken liver parfait, fig compote, cornichons & toasted brioche 13.50
Roasted bone marrow, pickled mustard seeds, mustard cress & toasted sourdough 14.00
La Latteria burrata, winter tomatoes, agretti & pangrattato 14.00 VE / N
Double baked soufflé Suisse, apple, pecan & frisée salad 15.00 VG / N

Root vegetable, mushroom & spinach pithivier, roasted broccoli & vegan gravy 22.50 VE
Wild mushroom & black truffle tortelloni 25.00/ VG
Fish pie, smoked haddock, salmon & prawns with lobster bisque FOR TWO TO SHARE 27.00 PER PERSON
Manny's chicken curry, fragrant rice, lime pickle & coriander & peanut chutney, flatbread 27.50 N
Shetland Isles cod filet, green sauce & triple cooked chips 29.00
Sea trout filet, peanut satay, pak choi, peanut & cashew crumble 32.00 N

From the Grill

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

Grass fed flat iron steak 26.00
Black pig pork chop 30.00
Dry aged Hereford sirloin 40.00
800g Grass fed, 28 day aged Côte du boeuf FOR TWO/THREE TO SHARE 17.00 per 100g

Fries 5.50
Cauliflower cheese 6.50 VG
Roasted broccoli 6.50
Mash potato 6.50
Winter leaf salad 7.50
Baby gem, avocado & orange salad 7.50 VE

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