

THE ABINGDON

LUNCH

Gilda (anchovy, olive & guindilla stick) 7.50
Castelvetro olives 5.00
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 9.50 VE
Chicken liver parfait, fig compote, cornichons & toasted brioche 13.50
Heritage beetroots, baba ghanoush, pickled chillies, & flat bread 14.00 VG
La Latteria burrata, roasted Delica pumpkin, sage & candied pecans 14.00 VE / N
Roasted bone marrow, pickled mustard seeds, mustard cress & toasted sourdough 14.00
Double baked cheese soufflé Suisse, apple, pecan & frisée salad 16.00 VG N

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' cheeseburger & fries 19.50 ve
Wild mushroom & truffle tortelloni 25.00/ VG
Manny's chicken curry, fragrant rice, flatbread, peanut & coriander chutney, hot lime pickle 27.50
Shetland Isles cod filet, green sauce & triple cooked chips 29.00

From the Grill

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

Grass fed flat iron steak 26.00
Black pig pork chop 30.00

Fries 5.50
Cauliflower cheese 6.50
Roasted broccoli 6.50
Mash potato 6.50
Avocado, orange & baby gem salad 7.50
Winter leaf salad 7.50 VE