

# 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  
Buffalo fried chicken, blue cheese & chives 11.00

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Curry and butternut squash soup 9.50 VE  
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  
Double baked souffle Suisse, apple, pecan & frisee salad 15.00 VG / N  
La Latteria burrata, roasted Delica pumpkin, sage & candied pecans 17.00VE / N

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Root vegetable, mushroom & spinach pithivier, roasted broccoli & vegan gravy 22.50 VE  
Black mushroom & 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  
Sea trout filet, peanut satay, pak choi, peanut & cashew crumble 32.00 N  
Shetland Isles cod filet, lentil, chorizo & Nduja ragù 32.00

### From the Grill

(All steaks & chops are served with either peppercorn, bearnaise or chimichurri sauce & fries)  
Black pig pork chop 30.00  
Hereford sirloin 46.00  
800g Grass fed, 28 day aged Côte du boeuf FOR TWO 65.00 PER PERSON

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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.

STAPLES & DAUGHTERS. Est. 1998.