

# THE ABINGDON

## SUNDAY

Gilda (anchovy, olive & guindilla stick) 7.50

Castelvetrano olives 5.00

Homemade focaccia & Irish soda bread 5.00

Islington saucisson 9.00

Cheese & truffle croquettes 10.00

Cod cheeks & spicy tartar 11.50

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Curried butternut squash soup, crispy pitta chips 9.50 VE

Chicken liver parfait, fig compote, cornichons & toasted brioche 13.50

Heritage beetroots, baba ghanoush, pickled chillies, & flat bread 14.00 VG

Roasted bone marrow, pickled mustard seeds, mustard cress & toasted sourdough 14.00

Double baked souffle Suisse, apple, pecan & frisee salad 15.00 VG / N

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

Root vegetable, mushroom & spinach pithivier (Not served with Yorkshire pudding) 22.50 VE

Organic chicken, pork & sage stuffing 27.50

Pork belly & apple sauce 29.50

Hereford beef & horseradish 32.00

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35 day aged beef burger, burger sauce, salad, pickles & fries 15.50 , add cheese + 1.50, add bacon + 1.50

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

Chicken Caesar salad, crispy bacon, anchovies & parmesan 17.50

Wild mushroom & black truffle tortelloni 25.00/ VG

Fish pie, haddock, salmon & scallops with lobster bisque FOR TWO TO SHARE 27.00 PER PERSON

Shetland Isles cod filet, green sauce & triple cooked chips 29.00

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Fries 5.50 VE

Cauliflower cheese 5.50 VG

Duck fat roast potatoes 6.00

Winter leaf salad 7.50 VE

Baby gem, avocado & orange salad 7.50 VE