

# • T H E • A B B E V I L L E

## For the table

Marinated olives & pickles	£2.50
Sourdough, olive oil & balsamic	£3.50
Salt & pepper calamari, aioli	£6.50
Cannon & cannon British Charcuterie; chorizo, salami, bressaola, coppa, silver onions, cornichons, toasted sourdough	£9.00
Mezze - hummus, baba ganoush, falafel, olives, pitta (v)	£8.50

## Starters

Imam bayildi, pitta bread, yoghurt (v)	£6.50
Crab & Gruyère tartlet, rocket, tomato salsa	£7.00
Ham hock terrine, pickled beetroot, Dijon mustard, brioche crostini	£6.50
Chicken liver & rosemary risotto, caramelised red onion	£6.50
Roasted sweet potato & lentil salad; piquillo peppers, walnut (vg)	£6.50
Mackerel croquettes, horseradish cream	£6.50

## Mains

8oz Beef burger, fries <i>Add cheddar, blue cheese, chorizo, bacon or free range egg</i>	£11.50 £1 each
Artichoke ravioli, mascarpone, tomato & spinach sauce (v)	£13.50
Chicken Kiev, mash, French beans, mustard cream sauce	£13.50
Chick peas & root vegetable tagine, apricot, herbed couscous, harissa (vg)	£12.50
Beer battered hake, chips, tartare sauce, pea purée	£13.50
Pan roasted seabass fillet, potato, leek & fennel gratin, chive cream sauce	£14.00
St. Louis barbeque pork ribs, apple & red cabbage slaw, sweet potato fries	£14.50
8oz sirloin, chips, peppercorn sauce	£19.50

## Sides

Chips or fries	£3.50
Sweet potato fries	£4.50
Mash potato	£3.50
Mixed leaf salad, honey & mustard dressing (v)	£3.50
Buttered greens	£3.50
Garlic French beans	£3.50

All our fish is seasonal and sustainably sourced.

A discretionary service charge of 12.5% will be added to your bill all of which is distributed to our staff.

If you suffer from any food related allergies please ask a member of staff for the allergen menu.