

The
A B B E V I L L E
Public House

For the table

Sourdough 3.5 Olives 3.5
Salt & pepper calamari, aioli 8.5
Honey & mustard mini sausages 5.5
Crispy chicken wings, lime & chilli dip 7.5
Scotch egg, coronation mayo 7
Mezze: hummus, baba ghanoush, falafel, olives, pitta (v) 10

Starters

Prosciutto, goat's cheese croquettes, fig chutney 8.5
Beef carpaccio, chimichurri, rocket cress, parmesan (gf) 9
Imam Bayildi, whipped feta, crispy onions (v) (gf) 8.5
Harissa courgette, smoky butterbean hummus, mint yoghurt (vg) (gf) 8.5
Octopus & crayfish salad, chickpeas, olives, new potatoes (gf) 11

Mains

Burrata bowl, quinoa, grilled asparagus, broad beans, sun dried tomatoes, salsa verde (v) (gf) 16
Pan-fried seabass, fennel & leek dauphinoise, spinach, sauce vierge (gf) 20
Grilled jerk poussin, jasmine rice, black beans & sweetcorn salsa (gf) 19.5
Pea & shallot ravioli, artichoke pesto (vg) 17
Roasted lamb rump, new potatoes, green beans, cherry tomatoes, olives, rosemary jus (gf) 22.5
Beer battered hake, chips, tartare sauce, pea purée 17
10oz sirloin, chips, peppercorn sauce 24.5
Double stacked beef burger, fries 15.5
Vegan burger, fries (vg) 15.5
Add to burgers: cheddar, vegan cheddar, blue cheese, chorizo, bacon, or fried egg 2 each

Sides

Chips / Fries 5
Sweet potato fries 6
Aspen fries 6
Garlic French beans 6
House salad 5
Rocket & Parmesan, balsamic 6

Puddings

Sticky toffee pudding, vanilla ice cream 7
Strawberry Eton mess (gf) 7
Treacle tart, vegan vanilla ice cream (vg) 7
Chocolate brownie, mascarpone (gf) 7
Baked cheesecake, black cherries, white chocolate 7
Hamish Johnston cheese board 9

Burger & Pint Monday – 15
Steak & Wine Wednesday – 45
Pie & Pint Thursday - 18
Join us for Brunch Saturday-Sunday 10am-1pm

A full list of allergen information is available. Please ask your server for details. An optional service charge of 12.5% (all of which is distributed to staff) will be added to your bill.