

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

Smoked duck breast, orange & fennel salad, walnuts, honey mustard dressing (gf) 10
Ham hock terrine, piccalilli, sourdough 9
Goat's cheese & spinach croquettes, baked beetroot, pistachio crumble (v) 9
Crown Prince pumpkin, quinoa, cranberries & sun dried tomatoes (vg) (gf) 8.5
Wimbledon Smokehouse cured salmon, kohlrabi remoulade, toasted rye 10.5

Mains

Black truffle & ricotta ravioli, cacio e pepe (v) 17
Roast guinea fowl breast, confit guinea fowl croquette, leek, crushed new potatoes, jus 19
Bouillabaisse of mussels, clams, red mullet, squid & prawns, rouille crouton 19.5
Braised lamb shank, colcannon mash, sautéed Brussels tops (gf) 22
Aubergine, black lentil & tomato curry, steamed jasmine rice, coconut yoghurt (vg) (gf) 16.5
Beer battered hake, chips, tartare sauce, pea purée 17
10oz sirloin, chips, peppercorn sauce 24.5
Double stacked beef burger, fries 15.5
Redefine 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
Apple & plum crumble, custard 7
Orange & almond cake, vanilla ice cream (vg) (gf) 7
Chocolate brownie, mascarpone (gf) 7
Baked cheesecake, black cherries, white chocolate 7
Hamish Johnston cheese board 9

Pie & Pint Monday - 35
Steak & Wine Wednesday - 45
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.