

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

## For the table

Sourdough 3.5 Olives (gf) 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

Duck croquettes, plum sauce 9.5  
Warm goat's cheese, braised Puy lentils, roast butternut squash (v) 8.5  
South coast crab, crayfish & avocado tian, pink grapefruit (gf) 10.5  
Ham hock & chorizo terrine, piccalilli, sourdough 9  
Courgette & potato rosti, spicy aubergine, turmeric yoghurt (vg) 8

## Mains

Pumpkin & sage tortelloni, porcini mushroom velouté, rocket cress (v) 15  
Roasted stone bass fillet, cauliflower purée, wilted spinach, white wine reduction (gf) 19.5  
Pot roast lamb shank, bean cassoulet, glazed baby carrots, mint pesto 22  
Corn fed chicken supreme, lemon thyme risotto, sautéed cavolo nero, crispy pancetta (gf) 18.5  
Sweet potato, chestnut & whole grain Wellington, mash, sautéed Savoy cabbage, jus (vg) 18  
Beer battered hake, chips, tartare sauce, pea purée 17  
10oz sirloin, chips, peppercorn sauce 24.5  
Redefine meat burger, house relish, vegan mayo, tomato, lettuce, pickle, fries (vg) 15.5  
Double stacked beef burger, house relish, mayo, tomato, lettuce, pickle, fries 15.5  
*Add to burgers: cheddar, vegan cheddar, blue cheese, chorizo, bacon, or fried egg 1.5 each*

## Sides

Chips / Fries 4  
Sweet potato fries / Aspen fries 5  
House salad (gf) 4  
Rocket & Parmesan, balsamic (gf) 4.5  
Garlic French beans (gf) 4

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.