

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
Goat's cheese & caramelised red onion tart, thyme, balsamic glaze, rocket salad (v) 8.5
Burrata, Parma ham & pear salad, pesto (gf) 9
Grilled tiger prawns, avocado & tomato salsa (gf) 10.5
Courgette & potato rosti, spicy aubergine, turmeric yoghurt (vg) (gf) 8

Mains

Ricotta & asparagus ravioli, baby spinach, lemon butter sauce, walnuts (v) 15
Roast lamb rump, Jersey Royals, artichoke, peas, mint (gf) 21.5
Pan fried seabass, leek & fennel gratin, French beans, Pernod butter (gf) 19.5
Corn fed chicken supreme, lemon thyme risotto, sautéed cavolo nero, crispy pancetta (gf) 18.5
Spring vegetable tagine, apricot quinoa (vg) (gf) 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

Puddings

Sticky toffee pudding, vanilla ice cream (gf) 7
Apple crumble, custard 7
Banoffee pie 7
Chocolate mousse, shortbread 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.