

• T H E • A B B E V I L L E

Bolney bubbly 7/35 Amaretto sour 8 Dry Apple/citrus Genie Live Soda 3.2

For the table

Sourdough 3.5 / Olives 2.5	
Salt & pepper calamari, aioli	6.5
Scotch egg, coronation mayo	5.5
Honey & mustard mini sausages	4.5
Crispy chicken wings, lime & chilli dip	6.5
Cannon & Cannon British charcuterie: <i>chorizo, salami, bresaola, coppa, silver onions, cornichons, toasted sourdough</i>	9
Mezze: <i>hummus, baba ghanoush, falafel, olives, pitta (v)</i>	8.5

Starters

Steamed mussels, smoky bacon & cider cream	7
Stuffed butternut squash, quinoa, cranberries & walnut tabbouleh (vg)	6.5
Duck liver parfait, toasted brioche	6.5
Pigeon Wellington, glazed shallots, bramble, jus	6.5
Crayfish, avocado & green apple cocktail, avocado lime purée	7.5
Goat's cheese pannacotta, roasted beetroot, orange relish (v)	6.5

Mains

Duck breast, braised Puy lentils, Tenderstem broccoli, red wine jus	15
Ale braised shin of beef bourguignon, horseradish mash, cavolo nero, mushroom, bacon & onion jus	15.5
Wild mushroom risotto (v)	11.5
Chalk stream trout, crushed new potatoes, English spinach, cream of mustard	14.5
Butternut squash & chard pithivier, celeriac purée, braised red cabbage (vg)	11.5
Beer battered hake, chips, tartare sauce, pea purée	13.5
10oz sirloin, chips, peppercorn sauce	22.5
Moving Mountains plant based B12 burger, fries (vg)	12
Beef burger, fries	12
<i>Add to burgers: cheddar, vegan cheddar, blue cheese, chorizo, bacon, avocado or fried egg</i>	1 each

Sides

Chips / fries	3.5	Mixed leaf salad	3.5
Sweet potato fries	4.5	Rocket & parmesan, balsamic	3.5
Garlic French beans	3.5	Mash	3.5

Our Christmas Party Menu is £30 for three courses and can be enjoyed from 20th November until 24th December. Better yet, book your party on weekday lunchtime for 25% off and three courses will cost just £22.50.

An optional service charge of 12.5% will be added to your bill all of which is distributed to our staff.
Allergen menus available on request