

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

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

Chicken schnitzel, apple slaw, Aspen fries 16
Chicken, bacon & avocado wrap, fries 12
Roast ham, egg, chips, piccalilli 13.5
Black truffle & ricotta ravioli, cacio e pepe (v) 17
Bouillabaisse of mussels, clams, red mullet, squid & prawns, rouille crouton 19.5
Aubergine, black lentil & tomato curry, steamed jasmine rice, coconut yoghurt (vg) (gf) 16.5
Steak sandwich, caramelised onions, brie, rocket, fries 16
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.