

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

Set Lunch

Two courses £20

Three Courses £24

Add a 125ml glass of Henners English sparkling £8.5

Add a 175ml glass of Mâcon-Charnay-Lès-Mâcon £10

Add a 175ml glass of Malbec, Finca La Colonia Coléccion (vg) £9.20

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Grilled nectarine, quinoa, feta & toasted pumpkin seed salad,
basil & lime vinaigrette (v, gf)

Sautéed wild mushrooms, potato & onion rosti, truffle aioli (vg, gf)

Salt & pepper calamari, aioli

Dingley Dell prosciutto, goat's cheese croquettes, fig chutney

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Butternut squash, kale & green lentil cottage pie (vg, gf)

Chicken schnitzel, coleslaw, Aspen fries

Pan-roasted sea bream, cocotte potatoes, spinach, caper butter (gf)

10oz sirloin, chips, peppercorn sauce (£7 supplement)

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Chips or Fries £5

Garlic French beans £6

House salad £5

Rocket & Parmesan, balsamic £6

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Sticky toffee pudding, vanilla ice cream

Chocolate brownie, salted caramel ice cream, hot chocolate sauce (vg, gf)

Banoffee pie

Menu served 12 noon to 4pm, Monday to Friday.

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).