

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 Coleccion (vg) £9.20

~

Grilled Portobello mushroom, Jerusalem artichoke purée, crispy onion (vg)

Warm roasted beetroot, soft goat's cheese, toasted walnuts & thyme honey (v, gf)

Salt & pepper calamari, aioli

Steamed mussels in garlic & white wine, garlic sourdough

~

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

Chicken schnitzel, coleslaw, Aspen fries

Beer battered hake, chips, tartare sauce, pea purée

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

~

Chips or Fries £6

Garlic French beans £6

House salad £5

Rocket & Parmesan, balsamic £6

~

Sticky toffee pudding, vanilla ice cream

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

Pistachio & raspberry cheesecake, white chocolate

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).