

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

Sunday

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
Warm goat's cheese, braised Puy lentils, roast butternut squash (v) 8.5
South coast crab, crayfish & avocado tian, pink grapefruit (gf) 10.5
Courgette & potato rosti, spicy aubergine, turmeric yoghurt (vg) 8

Roasts

All served with roast potatoes, vegetables & gravy

- Beef, Yorkshire pudding 19
Pork belly, apple sauce (gf) 18.5
Chicken, bread sauce 18
Chestnut, mixed whole grains & sweet potato Wellington (vg) 18

Mains

- Pumpkin & sage tortelloni, porcini mushroom velouté, rocket cress (v) 15
Roasted stone bass fillet, cauliflower purée, wilted spinach, white wine reduction (gf) 19.5
Beer battered hake, chips, tartare sauce, pea purée 17
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 5
Garlic French beans (gf) 4
Yorkshire pudding & gravy 1.5
Cauliflower cheese (for two) 6
Bowl of roast potatoes (gf) 6

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.