

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
Goat's cheese & caramelised red onion tart, thyme, balsamic glaze, rocket salad (v) 8.5
Burrata, Parma ham & pear salad, pesto (gf) 9
Grilled tiger prawns, avocado & tomato salsa (gf) 10.5
Courgette & potato rosti, spicy aubergine, turmeric yoghurt (vg) (gf) 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

- Ricotta & asparagus ravioli, baby spinach, lemon butter, walnuts (v) 15
Pan fried seabass, leek & fennel gratin, French beans, Pernod butter (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

- Yorkshire pudding & gravy 1.5
Cauliflower cheese (for two) 6
Bowl of roast potatoes (gf) 6
Chips / fries 4
Sweet potato fries 5
Garlic French beans (gf) 4

Puddings

- Sticky toffee pudding, vanilla ice cream (gf) 7
Apple crumble, custard 7
Banoffee pie 7
Chocolate mousse, shortbread 7
Selection of Jude's Ice Cream / sorbet 6.5
Hamish Johnston cheese board 9

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.