

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

## Sunday

### For the table

- Sourdough 4 / Olives 3.5
- Salt & pepper calamari, aioli 9
- Honey & mustard mini sausages 6
- Mac & cheese croquettes, mustard mayo 8
- Crispy chicken wings, lime & chilli dip 7.5
- Scotch egg, coronation mayo 7
- Mezze: hummus, baba ghanoush, falafel, olives, pitta (v) 10

### Starters

- Homemade lamb sausage roll, pickled walnut mayonnaise & red chard salad 8.5
- Warm roasted beetroot, soft goat's cheese, toasted walnuts & thyme honey (gf, v) 9
- Smoked chicken croquettes, mustard mayo, pickled shallots 8.5
- Grilled Portobello mushroom, Jerusalem artichoke purée, crispy onion (gf, vg) 8.5
- Steamed mussels in garlic & white wine, garlic sourdough 10 / 18

### Roasts

- All served with roast potatoes, vegetables & gravy
- Beef, Yorkshire pudding 21
- Pork belly, Yorkshire pudding, apple sauce 21
- Chicken, Yorkshire pudding, bread sauce 21
- Butternut squash & spinach Wellington (vg), Yorkshire pudding 19

### Mains

- Pan-fried sea bream, cocotte potatoes, spinach, caper butter (gf) 20
- Lemon thyme risotto, roasted leeks & burrata 18.5 (v, gf)
- Beer battered hake, chips, tartare sauce, pea purée 17
- Double stacked beef burger, fries 15.5
- Plant-based burger, fries (vg) 15.5
- Add to burgers: cheddar, vegan cheddar, blue cheese, chorizo, bacon, or fried egg 2 each

### Sides

- Yorkshire pudding & gravy 1.5
- Cauliflower cheese 8
- Bowl of roast potatoes 7
- Chips / Fries 5
- House salad 5
- Rocket & Parmesan, balsamic 6

### Puddings

- Sticky toffee pudding, vanilla ice cream 7
- Apple & plum crumble, custard 7
- Chocolate brownie, salted caramel ice cream, chocolate sauce 7
- Pistachio cheesecake, raspberry, white chocolate 7
- Selection of Jude's ice cream / sorbet 6.5
- Hamish Johnston cheese board 12

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.