



## THE ABBEY

### APPETISERS

Green olives with chilli & garlic **£3.5**

Grilled sourdough & curry leaf butter **£4**

### STARTERS

Warm salt cod & crab chowder with chorizo, spiced corn & chilli oil **£8.5**

Seared beef carpaccio with truffle aioli & pickled girolle mushrooms **£11.5**

Cured Chalk Stream trout with horseradish crème fraiche, radish, apple & mint **£8**

Smoked beetroot with Wobbly Bottom goats cheese, walnuts & balsamic caramel **£7**

### MAINS

Roasted pumpkin & halloumi wrapped in filo with chick peas & pistachio mayo **£15.5**

Honey, cardamom & lavender glazed duck breast with carrots, plums & almonds **£18.5**

Grilled sea bream with curry butter, corn & coconut purée, curly kale & mushrooms **£17**

Brown sugar glazed short rib with celeriac puree, fennel remoulade & pomegranate **£22**

### SIDES **£4**

Skin on fries

Mixed Salad

Autumn greens & chilli

### DESSERTS

Dark chocolate torte with pear, 'cream' ice cream & rosemary honeycomb **£8**

Medjool date & Kahlua crème brûlée, with fresh figs & walnut cookies **£7.5**

Pistachio panna cotta, caramel salted popcorn, liquorice & blackberries **£7**

Black Cow waxed cheddar with Black Cow vodka plum jam & bruschetta **£10**

*A discretionary service charge of 12.5% will be added to your bill*

*All dishes are made in an environment in which nuts are used*

*If you have a food allergy or intolerance, please inform your server*