



THE ABBEY

APPETISERS

Oysters with red wine & shallot **£2.5**

Green olives with lemon & gin **£3.5**

Grilled sourdough & blue cheese butter **£5**

STARTERS

Smoked beetroot with ricotta, figs, walnuts, balsamic caramel & tarragon oil **£7.5**

Duck liver parfait with onion confit, cranberries, chestnuts & toasted sourdough **£8**

Smoked haddock carpaccio, crème fraiche, chilli & fennel oil & puffed curry rice **£8.5**

Wagyu beef tartare, truffle potatoes, pickled mushrooms & miso cured egg yolk **£11.5**

MAINS

Roasted pumpkin & halloumi filo pie with chick peas, pistachio & tahini yoghurt **£16**

Grilled sea bass, root vegetable & tarragon gratin, parsnip crisps & caper dressing **£17.5**

Slow cooked beef cheek wellington with celeriac puree, mushrooms & blue cheese butter **£24**

Guinea fowl stuffed with rosemary mascarpone with prosciutto, cranberries & burnt brussels **£18**

SIDES £4

Skin on fries

Mixed Salad

Winter greens & chilli

DESSERTS

Dark chocolate mousse cup, fresh clementine & burnt ginger caramel **£8**

Baileys & vanilla panna cotta with roasted figs & pistachio milk crumble **£7**

Sticky date Christmas pudding & orange butterscotch with clotted cream **£8.5**

Seasonal cheese board with walnut & fruit sourdough, cinnamon & quince jam **£12**

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