

DECEMBER A LA CARTE

STARTERS

Winter Abingdon arms soup of the day served with house bread (v/ve) 7.25
Mushroom, spinach and garlic fricassee on toasted bread, parmesan (v) 8.5
Organic baked brie in filo pastry served with seeds, walnuts and honey (v) 9
Deep fried calamari served with garlic mayonnaise and tomato, caper and red onion salsa 8.75
Luxury chicken liver pate, sweet tomato chutney, toasted brioche 8.75
Prawn and avocado cocktail served with house bread 9.5

PUB CLASSICS

Sri Lanka cashew nut curry served with coconut rice (v/ve) 17.25
Mushroom, spinach and Italian truffle oil risotto (v) 17.25
Goats cheese burger, brioche bun, pesto, house slaw and fries (v) 17.25
Beef and ale pie served with seasonal vegetables 19.25
New Farm meats Oxford beef burger, cheddar, brioche bun, house slaw, fries, pickles and chutney 17.5

MEAT SPECIALS

Breaded chicken breast topped with burrata and cherry tomatoes 18.95
Pork Valdostana topped with mushrooms and cheese, seasonal vegetables served with creamy mashed potatoes and red wine jus 18.95
Matured 8oz sirloin steak served with garlic portobello mushroom stuffed with cherry tomato, wilted spinach and smoked cheese, chunky chips and garlic butter 24.95
Spaghetti Bolognese rich beef Italian ragu topped with parmesan 17.5

FISH SPECIALS

Fillet of salmon served with new potatoes, vegetable panache and beurre noisette sauce 19.75
Fish of the day served with fish velouté sauce, wilted spinach and fine beans, new potatoes 19.75
Creamy smoked Salmon and spinach tagliatelle 17.5

SIDES: all 5 each - *Skinny chips, Chunky chips, House salad, House vegetable panache, Creamy mashed potato*
- *Upgrade to truffle and parmesan fries 6.5*

*Please advise us in advance of any dietary requirements or food intolerances.
A selection of dishes are available Gluten Free, please ask a member of staff for options.
Please note that all fish dishes may contain traces of bone.*

