

STARTERS

The Abingdon Arms soup of the day served with bread and butter (v/ve) 8.5
Caprese di bufala salad – Fresh buffalo mozzarella, sliced tomato, oregano, pesto,
olive oil (v/gf) 8.5
Organic baked brie in filo pastry served with mixed seeds, walnuts and honey (v) 8.5
Deep fried whitebait served with garlic mayonnaise 8.5
Chicken liver pate served with brioche and red onion chutney 8.5

Sunday Roasts

*All our roasts are served with Cauliflower Cheese, braised Red Cabbage, Rosemary and Thyme
roast Potatoes, glazed Carrots and Parsnips, greens and lashings of traditional Gravy.*

Rare roast Beef, Yorkshire pudding 23.95
Roasted Pork loin, Yorkshire pudding 19.75
Pan fried Halloumi, Yorkshire pudding (v) 17.95

Sri Lanka Cashew Nut Curry served with Coconut Rice (v/ve) 17.95
Pan fried Scottish Salmon, baby New Potatoes, Vegetable Panache
and Beurre Noisette sauce 19.95
Chicken, turkey and mushroom pie served with vegetable panache 19.25

SIDES: all: 5.5

Skinny chips

CHILDREN'S

Rare roast Beef, Yorkshire pudding 11.5
Roasted Pork loin, Yorkshire pudding 9.75
Pan fried Halloumi, Yorkshire pudding (v) 8.9
Fish fingers and fries 7.5

PUDDINGS

Baked vanilla cheesecake served with berry compote (v/gf) 8.25
Carrot cake served with pecan and clotted cream ice cream (gf) 8.25
Baked salted chocolate torte with toffee fudge ice cream 8.25
Ice cream scoops: Vanilla, Strawberry, Pecan & clotted cream, Toffee fudge, Rhubarb and custard
£2.2 per scoop

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

A discretionary service charge of 10% will be added to your bill. 100% of all tips go to our team

or carafe