

STARTERS

- The Abingdon Arms Vegetable soup of the day served with bread and butter (v/ve) 8.25
Organic Feta, watermelon, walnut and mixed seed salad (v) 9
Greek salad – mixed leaves, tomatoes, cucumbers, bell peppers, olives, feta, oregano (v) 9
Organic baked brie in filo pastry served with seeds, walnuts and honey (v) 9.25
Deep fried calamari served with garlic mayonnaise and tomato, caper and red onion salsa 8.75
Chicken liver pate served with brioche and homemade 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, seasonal greens and lashings of traditional Gravy.

- Rare roast Beef, Yorkshire pudding 23.95
Leg of lamb, Yorkshire pudding 23.95
Half Lemon and Rosemary Chicken 19.5
Pan fried Halloumi, Yorkshire pudding (v) 17.95
Sri Lanka Cashew Nut Curry served with Coconut Rice (v/ve) 17.25
Pan fried Scottish Salmon, baby New Potatoes, Vegetable Panache and Beurre Noisette sauce 19.75

SIDES: all: 5.5

Skinny chips, Chunky chips

CHILDREN'S

- Rare roast Beef, Yorkshire pudding 11.5
Leg of lamb, Yorkshire pudding 11.5
Half Lemon and Rosemary Chicken 9.75
Pan fried Halloumi, Yorkshire pudding (v) 8.9
Sausage and chips 7.5

PUDDINGS

- Luxury Chocolate Gateau served with Chocolate Ice Cream 7.95
Affogato al caffe 4.8
Baked vanilla cheesecake served with berry compote (gf) 7.95
Homemade ice cream and sorbet tubs: Salted caramel, Vanilla, Mango sorbet 4.5 per tub

*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*

or for course