

À LA CARTE

Starters

- Homemade soup of the day 3.95
Green lip mussels with garlic butter 5.95
Chicken liver and port parfait served with toasted brioche 4.50
Venison sausage with Yorkshire pudding & onion jus 4.50
Tiger prawns pil pil 6.95
Fresh sardines with a lime & coriander dressing 5.95
Prawn & avocado cocktail 4.95
Portabella mushrooms provencal topped with gruyere cheese 4.50
Our food is freshly cooked to order.
Please be aware that some dishes may contain nuts.

Main courses

- The Abbots famous spit roasts 9.95
Served with homemade Yorkshire pudding & roasted potatoes
- Lamb Henry 13.95
Succulent local lamb braised with root vegetables, port red wine & redcurrant jelly
- Jamaican pork 13.95
Lean diced lightly spiced pork with capsicums & coconut rum served with a timbale of rice
- Smoked haddock florentine 12.95
Prime fish with spinach, poached egg & hollandaise sauce
- Calves liver & bacon 13.95
Delicately cooked & glazed with sherry – a real treat
- Line caught sea bass 14.95
Simple, fresh & served meuniere style
- Fillet steak 20.00
Prime beef served with parmentier potatoes, & an optional cream,
brandy mushroom sauce £2 supplement for sauce
- Steak & kidney pie 10.95
An old favourite made with short crust pastry
- Daily fresh vegetarian option 9.95

Puddings

- Apple crumble with custard 4.50

Sticky toffee pudding with custard 4.50

Spotted Dick with custard 4.50

Blackcurrant cheesecake 4.50

Crème brulee 4.50

Cheeseboard 6.50

Selection of fine ice creams and sorbets 4.50

Dessert wine

Brown Brothers Orange Muscat & Flora
Australia 10.5% 1/2 bottle £16.49

This wine is a blend of two grape varieties, Orange Muscat & Flora. Unique to Brown Brothers, it has flavours of citrus & stone fruit and a fresh, crisp finish.