

White Wine

Sauvignon Blanc, Marlborough NZ	29
175ml	8.5
250ml	10.5
The Abbey House, Spain	24
175ml	7
250ml	9
Pinot Grigio, Italy	28
175ml	8.5
250ml	10.5
Chardonnay, Australia	26
175ml	7.5
250ml	9.5
Gavi Di Gavi, Italy	35
Petit Chablis, France	39.5

Red Wine

Malbec, Argentina	28
175ml	8.5
250ml	10.5
The Abbey House, Spain	24
175ml	7
250ml	9
Merlot, Chile	28
175ml	8.5
250ml	10.5
Rioja, Spain	28
175ml	8.5
250ml	10.5
Boomerang Bay - Shiraz, AUS	36
Inviniti - Pinot Noir, Marlborough NZ	41
Barolo – Piedmont, Italy	47

Rose Wine

The Abbey House, Spain	24
175ml	7
250ml	9
White Zinfandel, Marlborough NZ	29
175ml	8.5
250ml	10.5
Diamarine, France	37

Sparkling

Prosecco, Italy	34
125ml	7
Prosecco Rose, Italy	39
Taittinger Brut Champagne, France	75
Taittinger Prestige Rose, France	85

Whisky

Jack Daniels 40.0% ABV	5.5
Jameson 40.0%	5.5
Famous Grouse 40.0%	5.5
Dalmore 12 40.0%	6.5
Black label 40.0%	5.5
Laphroaig 10 40.0%	6.5
Glenfiddich 15 43.0%	7
Glenkinchie 12 43%	6
Haig Club 40%	7

Gin

Hendricks 41.4% ABV	6
Gordon's Pink 37.5%	5.5
Bombay Sapphire 40%	6
Whitley Neill Original Gin 43%	6
Whitley Neill Gins 43% ask server for flavours	6
Tanqueray 41.3%	5.5
Tanqueray 10 47.3%	7
Tanqueray Alcohol Free	4.5
Tanqueray Sevilla 41.3%	5.5

Draught Beers

Carlsberg 3.8% ABV	5.90/ 2.95
Wainwright 4.1%	5.95/ 3
San Miguel 5%	5.99/ 3
Guinness 4.5%	5.95/ 3
Somersby 4.5%	5.95/ 3
Poretta 4.8%	5.95/ 3
Shandy	5.25/ 2.75

Rum

Bacardi 37.5% ABV	5.5
Captains Morgan Spiced 35%	5.5
Kraken 40%	6
Havana Club 7 40%	6.25

Brandy

Courvoisier VSOP 40% ABV	5
Martell VS 40%	5

Vodka

Absolut 40% ABV	5.5
Absolut Flavours 40% ask server for flavours	6
Cîroc 40%	7

Liquor

Amaretto 28% ABV	5.5
Archers 23%	5
Baileys 17%	6
Tia Maria 20%	6
Cointreau 40%	5
Jägermeister 35%	5
Pimm's 25%	5
Aperol 11%	5
Cuervo Tequila Silver/Gold 38%	5.5
Tequila Rose 15%	5.5
Don Julio Tequila 38%	7
Sambuca 42%	5.5
Sambuca Black 38%	5.5
Sambuca Tropical 38%	5.5
Malibu 21%	5

Bottled Beers

Peroni 5.1% ABV	5.6
Corona 4.5%	5.6
San Miguel 5.0%	5.6
San Miguel Gluten Free 5.4%	5.6
San Miguel Alcohol Free 0%	4
Kopparberg 4%	5.8
Kopparberg Alcohol Free 0%	4.8

Nibbles

Breadbasket with balsamic vinegar and olive oil 509 kcal	4	Marinated olives 210 kcal	4
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Starters

Soup of the day <i>Bread roll, herb oil</i> 413 kcal	6	Beetroot and goat cheese salad <i>Zingy dressing, garlic croutons</i> 299 kcal	6.5
Ham hock terrine <i>Fig & honey chutney on toasted brioche</i> 498 kcal	7	Sun blush tomato & mozzarella arancini <i>Pesto mayonnaise</i> 352 kcal	6.5
The Abbey Platter (to share) <i>supplement £6</i> <i>Ham hock croquettes, chicken tenders, crab cakes, arancini, served with sweet chilli sauce and pesto mayonnaise</i> 1013 kcal	22	Smoked salmon tian <i>Pickled cucumber, dill cream fraiche, rye bread croute</i> 368 kcal	8

Main Courses

Beef featherblade (GF) <i>supplement £4</i> <i>Creamy mashed potatoes, grilled tenderstem broccoli, parsnip crisps, red wine sauce</i> 518 kcal	20	10oz Sirloin steak (GF) <i>supplement £7</i> <i>Chunky chips, roasted mushroom & tomato</i> 794 kcal <i>Add a sauce for £3</i> <i>Peppercorn or Blue cheese</i> 146 kcal / 115 kcal	28
Roast chicken supreme <i>Gratin potato, butter green beans, chicken demiglace</i> 478 kcal	17	Traditional Fish and Chips <i>Mushy peas, lemon wedge, tartare sauce</i> 931 Kcal	18
Seabass fillet <i>Fondant potato, pea pure, pancetta crisp, white wine sauce</i> 468 kcal	19	Tikka Masala Curry: Chicken 692kcal Paneer (V) 602 kcal Veggie (VG) 588 kcal <i>Basmati rice, poppadum, garlic naan bread</i>	18
King prawns linguine <i>Red pepper sauce, cherry tomatoes, fresh herbs, parmesan</i> 433 kcal	18	The Abbey Cheeseburger / Buttermilk Chicken burger <i>Sourdough bun, lettuce, red onion, tomato with tomato relish, onion rings, fries</i> 903 kcal / 883 kcal	18
Caesar salad <i>Lettuce, garlic croutons, parmesan, anchovies, Caesar dressing</i> 456 kcal	13.5	Lentil veggie burger (VG) <i>Sourdough bun, lettuce, red onion, tomato with tomato relish, fries</i> 713 kcal	17
<u>Add:</u> <i>Chicken £5</i> 291 Kcal <i>Halloumi £5</i> 346 Kcal <i>Falafel bytes £5 (Ve, GF)</i> 255 Kcal <i>Seabass fillet £8</i> 288 Kcal		Sun dried tomatoes and olives linguine (VG on request) <i>Herb garlic butter, oregano, parmesan</i> 465 kcal	17

Desserts

Triple chocolate brownie (VG,V, GF on request) <i>Vanilla bean ice cream, dark chocolate sauce</i> 628 kcal	6
Lotus cheesecake <i>Caramel sauce, dark chocolate soil</i> 613 kcal	6.5
Classic crème brulee <i>Shortbread biscuit, raspberries</i> 433 kcal	6
Lemon posset <i>Yogurt whipped cream, strawberry, basil compote</i> 414 kcal	7
British cheeses (supplement £5) <i>Chutney, crackers, and grapes</i> 678 kcal	13.5

Sides

Toasted garlic bread, mature cheddar (V) 355 kcal	5
Herb Buttered Vegetables (V) 168 kcal	5
Fries (GF, VG) 250 kcal	5
Onion Rings 252 kcal	5
Mac n Cheese Croquettes 335 kcal	6.5
Garden Salad (GF, VG) 140 kcal	5

(V) Vegetarian (VG) Vegan
(DF) Dairy Free (GF) Gluten Free

Adults need around 2000 kcal a day.

Menu is subject to availability.

All prices include VAT at the current rate.

For those with special dietary requirements or allergies who may wish to know about the ingredients used, please ask a member of the team.

A discretionary 10% service charge will be added to your bill.