

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
Poretti 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

Smirnoff 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

Bread basket 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</i> 413 kcal	6	Beetroot and goats 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 (Serves 2) <i>supplement £6</i> <i>Mac & cheese 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, bread croute</i> 368 kcal	8

Main Courses

Beef Featherblade <i>supplement £4</i> <i>Creamy mashed potatoes, grilled tenderstem broccoli, red wine sauce</i> 518 kcal	20	Traditional Fish and Chips <i>Mushy peas, lemon wedge, tartare sauce</i> 798 Kcal	18
Roast chicken supreme <i>Gratin potato, butter green beans, chicken demiglace</i> 478 kcal	17	Goan Curry 720 Kcal <i>Spiced chicken & vegetable curry, basmati rice, poppadum, garlic naan bread</i>	18
Seabass fillet <i>Fondant potato, pea pure, white wine sauce</i> 468 kcal	19	Abbey Burger 883 kcal <i>Char-grilled beef burger, smoked bacon & Cheddar on tasted brioche, dressed mixed leaf salad, tomato relish & fries</i>	18
King prawn linguine <i>Red pepper sauce, cherry tomatoes, fresh herbs, parmesan</i> 433 kcal	18	Vegan Burger 713 Kcal <i>Falafel & spinach burger on tasted brioche, dressed mixed leaf salad, tomato relish & fries</i>	17
Caesar salad <i>Lettuce, garlic croutons, parmesan, bacon, Caesar dressing</i> 456 kcal	13.5	Sun dried tomatoes and olives linguine <i>Red pepper sauce, oregano, parmesan</i> 465 kcal	17
<u>Add:</u> <i>Char-grilled Chicken £5</i> 264 Kcal <i>Poached Salmon £5</i> 198 Kcal <i>Grilled Halloumi £4</i> 128 Kcal		10oz Sirloin steak <i>supplement £7</i> <i>Chunky chips, roasted mushroom & tomato</i> 794 kcal <u>Add a sauce for £3</u> <i>Peppercorn, Bearnaise, Blue cheese</i> 146 kcal 118 kcal 115 kcal	28

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
Lemon posset <i>Chantilly whipped cream, mixed berry & mint compote</i> 414 kcal	7
British cheeses (supplement £5) <i>Chutney, crackers, celery and fresh 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) 222 kcal	5
Onion Rings 251 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.