



# MENU

## STARTERS

**Roast cauliflower soup - £7.50**

Warm focaccia (GFA, VE)

**Haddock and mozzarella fishcake - £8.50**

Poached egg, Hollandaise sauce

**Mini steak and ale pie - £8.95**

Cheese purée, red wine jus

**Creamed mushrooms - £8.50**

Toasted sourdough (GFA, V, VE)

**Sharing rosemary and honey Camembert - £20.95**

Selection of artisan breads, chutney,

olives (for 2) (GF, V)

## MAINS

**Lamb kofta - £18.95**

Cumin slaw, flatbread tzatziki, pomegranate (GFA)

**Herb-crusted seabass - £21.95**

Pea purée, shaved asparagus, champ mash, creamy white wine reduction (GFA)

**Vegan pesto arancini - £18.95**

Arrabiatta sauce, balsamic rocket salad (VE)

**6 oz Ribeye - £21.95**

Peppercorn sauce, mushrooms, potatoes, chunky Parmesan (GF)

**Valentine's tapas - £36.95**

Patatas bravas, gambas, albondigas, chorizo al vino, olives, warm bread (GFA)

## DESSERTS

**Lemon curd Eton Mess tart - £8.50**

Raspberry sorbet (GFA, V)

**Espresso crème brûlée - £8.50**

Biscoff biscuit (GFA, V)

**Chocolate fondant - £9.00**

Salted caramel ice cream (GF, V)

**Sticky toffee sundae - £7.50**

Vanilla ice cream (GFA, V)

**Valentine dip in box - £15.95**

Melted milk and white chocolate, toffee sauce, marshmallows, strawberries, banana, banana chips, brownie chunks, cookie pieces (GFA)

**VE - Vegetarian | V - Vegan | GF - Gluten Free |**

**GFA - Gluten Free Available | DF - Dairy Free**

All our food is cooked to order - some dishes may take longer to prepare.

If you have any food allergy or intolerance, please speak to a member of our team before ordering.

Our fryers are used for various products and therefore may contain allergen traces.



The background of the image is a solid red color. Overlaid on this are several white line-art illustrations of leaves and branches, creating a natural, organic border around the central text. The leaves are elongated with fine veins, and the branches are thin and curved.

THE  
*Abbey*  
HOTEL