

While you settle in...

- Honey glazed pigs in blankets 6
- Homemade focaccia, smoked butter 3.5
- Marinated olives 3.5
- Sourdough garlic flatbread 5
- Baked camembert for 2, crudites, croutons 11



-- Starters --

- Salt baked celeriac veloute, candied chestnuts, chestnut & garlic oil (vg, gf) 8.75
- Confit duck rilette, foie gras mousse, spiced pear & apple chutney, brioche 10.5
- Ham & stuffing croquettes, cranberry sauce 8.5
- Truffled salt cod brandade, garlic crouton 9
- Miso caramel glazed quail, grilled radicchio, orange & 5 spice 9.95
- Pumpkin gnocchi romana, herb cream sauce (v) 8.5



33 Abbeville Road



December menu 2020

- Monday - 5pm to 9pm
- Tuesday - Friday 12pm to 9pm
- Saturday - Sunday 5pm to 10pm

Sides 4

- Braised red cabbage / Stilton mash
- Herb fries / Pancetta sprouts
- Watercress & chestnut salad

-- Mains --

- Roast turkey ballantine, sausage & sage stuffing, pancetta sprouts, glazed carrot puree, stilton mash, cranberry sauce (gf) 18.5
- Pan-roast salmon fillet, sprout hash, red cabbage puree, mulled wine bearnaise, poached egg (gf) 18.75
- Hay smoked goose breast, red wine poached pear, red cabbage, fondant potato (gf) 24.95
- Shallot tarte tatin, Jerusalem artichoke rosti, swiss chard, crispy shallots, mushroom, saffron & soya cream sauce (vg) 17.5
- Roast jackfruit & porcini ragu, pappardelle (v) 17.5
- Cuttlefish & scallop risotto nero, king mushroom crisp 21.95
- Grilled hanger steak, pont neuf potatoes, mushroom sauce (gf) 24.95



To Share; £28 per person, same cooking temperature required

Chateaubriand, stilton mash, seasonal greens, watercress salad, red wine jus, horseradish cream (gf)

-- Desserts --

Check our blackboard for homemade desserts