

Oscars at Abbey House

Set Lunch Menu 12-2pm

STARTERS

Seasonal Soup, house baked soda bread, whipped butter (V)
Salmon & Smoked Haddock Fishcake, dill hollandaise
Pork Cheek & Leek Terrine, poached pear, radish

MAINS

Braised Featherblade of Beef, creamed potato, roasted winter vegetables, red wine jus
Herb Crusted Pollock, ratatouille, basil oil
Butternut Squash Risotto, vegan pesto, sage crisps (V) (VG)

DESSERTS

Sticky Toffee Pudding, vanilla ice cream
Warm Chocolate Brownie, caramelized white chocolate, raspberry sorbet
Caramel Banana Torte, dulce de leche

Main Course £10

2 courses £12

3 courses £16

Dinner

Served from 5pm - 9pm

STARTERS

Seasonal Soup & house baked soda bread with whipped butter (V) £6

Cauliflower Panacotta, smoked Applewood beignet, compressed apple, golden sultana (V) £8

Whipped Goats Cheese, beef dripping toast, Dukkah, roasted fig, spiced honey, nasturtium (V) £9

Toasted Sourdough, Hummus, Dukkah, Roasted Fig, Spiced Maple Syrup (V) (VG) £9

Venison Tartar, hens egg, charcoal emulsion, pickled shallot, ash £10

Salmon & Smoked Haddock Fishcake, dill hollandaise, shaved pear & fennel Salad £9

MAINS

Confit Pork Belly, spelt, Chou Farci, white pudding, apricot ketchup £18

Shin Of Beef Pithivier, salt baked celeriac, Cavolo Nero, bourginon Sauce £22

Cullen Skink, Smoked Haddock, creamed potato, braised leek, chowder, samphire £21

Loin Of Venison, braised red cabbage, salsify, Swiss chard, port & chocolate jus £27

Pulled Jackfruit & Butternut Squash Wellington, white bean tomato casserole (V) £18

Beer Battered Haddock, mushy peas, chips, tartare sauce £15

8oz Steak Burger, baby gem, tomato, gherkin & salted fries £14

Jerk Chicken Burger, baby gem, red slaw & salted fries £15

8oz Rib Eye Steak, confit tomato, Portobello mushroom, chunky chips, dressed watercress £27

Sauces - Peppercorn & Brandy, Chimichurri, Blue Cheese £3

Plant Based Vegan Burger, vegan mayonnaise, baby gem, tomato & salted fries (VG) £13

Butternut Squash Risotto, vegan pesto, sage crisps (VG) £12

Light Bites

Available from 12pm - 5pm

HOT BAGUETTES

All baguettes served with dressed salad & root vegetables crisps

Cubano Toastie, House Roasted Ham, Emmental, gherkin, yellow Mustard £9

Spiced Cajun Chicken, creamy cajun sauce £9

Beef Tomato, mozzarella, pesto £9

Tuna, red onion & cheddar melt £8

Pulled BBQ Brisket, smoked Applewood £9

Hummus, roasted red pepper, rocket £8

WARM FLATBREADS

Jerk Chicken, Corn Salsa, Rocket, Piquillo Peppers £9

Goats Cheese, Fig, Pomegranate Molasses, Watercress £8

Flat Iron Steak, Chimichurri, Confit Tomato £9

Grilled Chicken, Baby Gem Lettuce, Caesar Dressing, Parmesan £9

COLD BAGUETTES

House Roasted Ham, rocket, tomato £9

Tuna Mayonnaise & cucumber £8

Cheddar, red onion marmalade £8

SIDES

Triple Cooked Chips £4

Salted Fries £4

Onion Rings £3

Buttered Vegetables £5

House Salad £4

Red Slaw £4

DESSERTS

Sticky Toffee Pudding, vanilla ice cream (VG option available) £7

Rhubarb & Custard Tart, candied rhubarb, raspberry sorbet £8

Chocolate Delice, peanut brittle, Dulce De Leche £9

Warm Peach Melba, raspberry puree, cinnamon tuile, vanilla cream (VG Option Available) £7

Local Cheeseboard, apple & damson chutney, grapes, apple, celery & artisan biscuits £9

PLEASE MAKE OUR TEAM AWARE OF ANY ALLERGENS YOU HAVE. A SEPERATE ALLERGENS MENU IS AVAILABLE

PLEASE NOTE - SOME OF THESE DISHES MAY INCLUDE A TRACE OF ALCOHOL.