

THE ABBEY HOTEL MENU

NIBBLING POTS

Marinated Olives & Sundried Tomatoes (VG/GF) £7

Pigs in Blankets with Aioli Sauce £8

Rosemary Salted Chips with Aioli Sauce (V/GF can be served VG) £5 Add Cheese £6

STARTERS

Today's Soup (Can be served V/VG/GF) £8

Oven warm bread, please check the specials board for today's choice

Crumbed Calamari Rings £8

Gochujang mayonnaise

Truffled Honey Figs, Beetroot Carpaccio & Goats Cheese (V) £9

Fig & date chutney, walnuts & micro salad leaves

Black Garlic & Wild Mushroom Arancini (V/GF can be served VG) £9

Parmesan shavings, black garlic & truffle aioli

Seared Scallops with Pancetta & Butternut Puree (GF) £9

Herb oil & micro herb salad

Hummus (V can be served VG/GF) £8

Sugar snap peas, roasted peppers & garlic buttered flatbread

Canterbury Three Cheese Fondue (Can be served V/GF) £12

Ham glazed in butter & brown sugar or vegetable crudités (V) & chunks of bread

Sharing Mexican Nachos (V/GF) £11

Tomato salsa, guacamole, sour cream, cheddar & mozzarella cheese, roasted peppers & jalapenos

SHARING DELI BOARDS

Mediterranean Breadboard (V can be served VG/GF) £9

Aioli sauce, gochujang mayonnaise, extra virgin olive oils, balsamic vinegar, decorated with dried fruit & nuts

Antipasti (Can be served GF) £16

Italian Parma Ham, Chorizo Sausage, Salami, Buffalo Mozzarella

Extra virgin olive oil & balsamic vinegar, sugar snaps, roasted peppers, olives, sundried tomatoes, peppadews, fruit & nuts, gochujang mayonnaise, aioli & chargrilled garlic buttered flatbread,

Mezze (V can be served VG/GF) £16

Hummus, Falafels,

Extra virgin olive oil & balsamic vinegar, sugar snaps, roasted peppers, marinated olives, sundried tomatoes, peppadews, fruit & nuts, gochujang mayonnaise, aioli & chargrilled garlic buttered flatbread

SANDWICHES Served 11-6PM

All Day Breakfast Bap (V/Can be served GF) £8

Battle banger, bacon, fried egg & tomato ketchup

Beyond Meat Sausage Baguette (VG/GF) £8

Caramelised onion chutney

Christmas Bap (Can be served GF) £9

Turkey, gravy, festive stuffing, pig in blanket & cranberry sauce

Sticky Korean Pulled Pork Steamed Bun £9

Gochujang mayonnaise, pickled shallots, spring onion & sesame seeds

Jamaican Jerk Pulled Jack Fruit Steamed Bun (VG) £9

Hickory barbecue sauce, spring onion & pickled shallots

CHILDRENS MEALS

Fish Fingers & Chips £7

Pigs in Blankets & Chips £7

Vanilla Ice-cream Sundae with cream, sauce & cone (V) £6

ABBAY CLASSICS

Not available Friday and Saturday night

The Best Ploughman's Lunch in Sussex (Can be served GF/VG)

Wensleydale & Cranberry, Blue Cheese, Coastal Mature Cheddar, French Brie, Smoked Applewood, Innkeepers Choice (pickled onion & chive), Vegan cheese

Salad, coleslaw, olives, sundried tomatoes, apple, pickles, chutneys & bread roll

Three Cheese (V) £13 Ham & Two Cheese £14

Honey & Mustard Roasted Ham, Egg & Rosemary Salted Chips (GF) £13

Garden salad & chutney

Battle Bangers & Onion Gravy (Can be served V/VG) £14

Pan fried vegetables & herb buttered mashed potatoes

Beer Battered Fish £14 (Can be served GF) Battered Halloumi (V can be served GF) £14

Rosemary salted chips, tartare sauce & lemon wedge

MAIN MENU

Italian 12" Pizza topped with Oregano, Basil & Tomato Sauce (Can be served V) £14

Grated mozzarella, red onion, roasted peppers, Parma ham & sliced buffalo mozzarella

Abbey Pies (Can be served V/VG) £15

Pan fried vegetables & herb buttered mashed potatoes. Please check the specials board for today's choice

Pan-fried Ling with Champagne Sauce (GF) £16

Mussels, pancetta, pan fried vegetables & herb butter potatoes

Mussels with Blue Cheese, Pancetta & White Wine Sauce (Can be served GF) £17

Crusty bread & rosemary salted chips

Bacon Wrapped Chicken filled with Wensleydale & Cranberry Cheese (GF) £17

Pan fried vegetables, herb buttered mashed potatoes, herb oil, cheese & white wine sauce

Slow Roasted Lamb Shanks & Festive Stuffing (Can be served GF) £18

Butternut puree, pan fried vegetables, herb buttered mashed potatoes & vintage port gravy

ABBAY BURGERS

Burger bun, gem lettuce, beef tomato, red onion, gherkin, coleslaw & rosemary salted chips

Christmas Burger £17 (Can be served GF)

Pig in blanket, turkey slice, festive stuffing, melted cheese & cranberry sauce

Battle Beef Burger £15 (Can be served GF)

Crispy bacon, melted cheese & caramelised onion chutney

Beyond Meat Burger (VG can be served GF) £14 Add Coleslaw (V) £15

Bun, caramelised onion chutney, vegan cheese, lettuce, beef tomato, red onion, gherkin & rosemary salted chips

DESSERT MENU

Chocolate Fudge Brownie with Salted Caramel Ice-cream (V/GF can be served VG) £7

Christmas Pudding with Brandy Sauce (V/GF can be served VG) £7

Bread & Butter Pudding with Crème Anglaise (V) £7

Sticky Toffee Ginger Pudding with Cinnamon ice-cream (V/GF) £7

Christmas Affogato (V) £7 Affogato with Liqueur (V) £8

Cinnamon ice cream, espresso shot & festive mince pies

Sharing Chocolate Fondue (V) £12

Shortbread, chocolate brownie & marshmallows

ABBAY CHEESEBOARDS (V Can be served GF)

Crackers, pickles, olives, dried fruit & chutneys

Wensleydale & Cranberry, Blue Cheese, Mature Cheddar, French Brie, Smoked Applewood, Innkeepers Choice (pickled onion & chive), Vegan cheese

Two Cheeseboard (V) £8 Three Cheeseboard £10 (V) Five Cheeseboard £14 (V)

ALLERGY & INTOLERANCE INFORMATION V-VEGETARIAN VG-VEGAN GF-GLUTEN FREE

Be advised that all gluten free (GF) dishes are made in a kitchen where we cook with ingredients containing gluten. Every care is taken to prevent allergen cross contamination, but due to the size of the kitchen all dishes may contain traces of allergens. With this in mind we cannot cater for people with life threatening allergies. All gluten free fried foods are cooked in a separate fryer.

All our cheese is suitable for vegetarians with the exception of Parmesan, Gorgonzola & Roquefort. All dishes are seasoned & salads will have dressing. We decorate dishes with nuts

& cook dishes containing nuts in all parts of the kitchen & cannot guarantee that there will not be traces of nuts in our food. Be aware that all ingredients may not be stated

in dish descriptions, so if you have any allergies please check with a member of staff before ordering. Please note that our dishes may contain one or more of

the following allergens: Gluten, Nuts, Fish, Crustaceans, Molluscs, Sesame Seeds, Eggs, Milk, Soya, Celery, Mustard, Lupin, Peanuts, Sulphur Dioxide.