

STARTER MENU

TODAYS CHEFS SPECIALS

The Abbey Hotel is all about amazing food, with an element of surprise that will really tickle your taste buds, chef's menus are unique combining local produce with world flavours.

Check the boards for today's choices

NIBBLING POTS

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

X4 Pigs in Blankets

Served with Aioli Sauce £8

X6 Mac & Cheese Bites

Served with barbecue sauce (V) £8

Hand-cut Rosemary Salted Chips

Served with Aioli Sauce (V/GF) £6 Add Cheese £2

HOUSE SPECIALITIES

Hummus (Can be served VG/GF) £8

Served with sugar snap peas & chargrilled garlic flatbread

X3 Onion Bhajis (VG/GF) £8

Served with mango chutney

Today's Soup £8

Served with oven warm bread

Canterbury Three Cheese Fondue (Can be served GF) £11

Ham glazed in butter & brown sugar or vegetable crudites (V) served with chunks of country or (GF) bread

Sharing Mexican Nachos (V/GF) £11

Served with tomato salsa, guacamole, sour cream, cheddar & mozzarella cheese, peppers & jalapenos

SHARING DELI BOARDS

Caprese Salad (V Can be served GF) £10

Beef tomatoes, mixed leaf, buffalo mozzarella, balsamic & basil pesto served with garlic flatbread

Mediterranean Bread Dipping Board (V) £12

Can be made Gluten-Free (GF Can be served VG)

A mix of white, brown & chargrilled garlic buttered flatbread, with hummus, caramelized onion chutney, aioli, Kentish oil & Aspall apple balsamic vinegar. Decorated with almonds, dried apricots & sultanas

Antipasti (Can be served GF) £15

Italian Parma Ham, Chorizo Sausage, Salami & Buffalo Mozzarella

Served with Italian stuffed olives, sundried tomatoes, Greek feta stuffed peppadews, caramelized onion chutney, aioli sauce, Kentish extra virgin rapeseed oils, Aspall apple balsamic vinegar & chargrilled garlic buttered flatbread or Gluten-free flatbread. Decorated with almonds, dried apricots & sultanas

Mezze (V can be served VG/GF) £15

Hummus & Falafels

Served with Italian stuffed olives, sundried tomatoes, Greek feta stuffed peppadews, sugar snap peas, caramelized onion chutney, aioli sauce, Kentish oils, Aspall apple balsamic vinegar & chargrilled garlic buttered flatbread or Gluten-free flatbread. Decorated with almonds, dried apricots & sultanas

LUNCHTIME SANDWICHES

Served Monday-Thursday 11-3pm Friday & Saturday 11 – 5pm

White, brown or gluten-free (GF) bread, served with garden salad Add chips £2

Honey & Mustard Glazed Ham & Chutney £8

Falafel, Lettuce, Tomato & Aioli (V can be made VG) £8

Mature Cheddar Cheese & Coleslaw £8

Battle Banger & Caramelized Onion (Can be made V/VG) £8

Main Menu

THE BEST PLOUGHMANS LUNCH IN EAST SUSSEX

Harrogate Blue, Coastal Mature Cheddar, French Brie, Goats Cheese, Smoked Applewood, Innkeepers Choice (pickled onion & chive)

Choose from: **Three Cheese** (V) £13 **Ham & Two Cheese** £14

Garden salad, coleslaw, marinated olives, apple, pickles, chutneys & white, brown or gluten free bread

FISH & CHIPS

Beer Battered Fish £13 **Gluten-Free Battered Fish** (GF) £14 **Battered Halloumi** (V) £14

All served with rosemary salted chips, tartare sauce & lemon wedge

ABBAY CLASSICS

Battle Bangers & Mash (Can be served V/VG) £13

Served with onion gravy, pan-fried vegetables & herb buttered mashed potatoes

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

Served with garden salad & chutney

Abbey Lamb & Leek Shepherd's Pie (GF) £14

Topped with mashed potato, tomato & mature cheddar cheese, served with pan-fried vegetables

Root Vegetable & Red Lentil Shepherd's Pie (V/GF Can be served VG) £14

Topped with mashed potato, tomato & mature cheddar cheese, served with pan-fried vegetables

Oven Braised Steak in Stout Gravy (Can be served GF) £16

Served with pan-fried winter vegetables & dauphinoise potatoes

Fisherman's Pie (GF) £14

Salmon & white fish in a chive & mature cheddar sauce, served with pan-fried winter vegetables

Indian Chickpea & Butternut Squash Korma (VG/GF) £16

Served with onion bhaji, rice & mango chutney

Slow Roasted Lamb Shank with Woodland Sauce (GF) £16

Served with pan-fried winter vegetables & dauphinoise potatoes

BATTLE BUTCHERS BRITISH STEAK

 (GF) £22

We put everything in to pursuing the perfect steak, from field to butcher's block, to grill, only the finest, most flavourful cuts make it to your plate. Premium quality beef from sustainable British farms, matured for 30 days, hand prepared by Allister Battle's butcher, then expertly cooked by our chefs. Served with onion rings, rosemary salted chips & peppercorn sauce. Check the board for today's cuts.

ABBAY BURGERS

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

Battle Beef Burger £15 (Can be served GF)

Topped with crispy bacon, cheese & caramelized onion chutney

Falafel Burger with Burger Relish (VG/GF) £14 **Add Cheese & Coleslaw** (V) £16

(Sweet potato, chickpea & coriander falafel burger coated in rice flakes)

CHILDRENS MEALS

 £7

Fish Fingers & Chips

Pigs in Blankets & Chips

Sausage & Mash (can be served V/VG)

ALLERGY & INTOLERANCE INFORMATION

V- VEGETARIAN/ VG-VEGAN/ GF-GLUTEN FREE

Please be aware that although every care is taken to keep ingredients separate, due to the size of the kitchen and preparation areas we cannot guarantee that traces of allergens may be present in all dishes, so with this in mind we cannot cater for people with life threatening allergies. All our cheese is suitable for vegetarians with the exception of Parmesan, Gorgonzola and Roquefort. All dishes are seasoned & salads will have dressing. Be advised that we decorate dishes with nuts and cook dishes containing nuts in all parts of the kitchen and 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: Cereal, Nuts, Fish, Shellfish, Sesame seeds, Eggs, Milk, Soya, Celery, Celeriac, Mustard or more.