

Starter Menu

Today's Chef 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 board for today's choices

Nibbling Pots

Olives & Sundried Tomatoes (VG/GF) £6.95

Pigs in Blankets with Aioli Sauce £7.95

Indian Chicken Tikka Skewers with Mango Chutney (GF) £7.95

Battered Gurnard Fingers with Tartare Sauce £7.95

Hand-cut Rosemary Salted Chips (V/GF) £5.95 Add Cheese £2

Served with Aioli Sauce

Skinny Sweet potato Fries (V/GF) £5.95 Add Cheese £2

Served with Aioli Sauce

House Specialities

Today's Soup with Oven Warm Bread £7.95

Celeriac & sweet potatoes topped with pigs in blankets, can be served (GF/V/VG) on request

Today's Terrine Board with Baby Pickles (GF) £7.95

Served with chutney, toasted chia & poppy seed or gluten free bread

Figs with Warm Goats Cheese (V) £7.95

Drizzled with honey & balsamic served with rocket & walnuts

Canterbury Three Cheese Fondue £10.95

Ham glazed in butter & brown sugar or vegetable crudité's (V) with chunks of bread or gluten free bread (GF)

Sharing Mexican Nachos (V) £10.95

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

Sharing Deli Boards

Mediterranean Bread Dipping Board (V) £11.95

A mix of white sourdough bread, chia & poppy seed brown bread & chargrilled garlic butter flatbread.

Served with hummus, aioli, tzatziki, infused Kentish extra virgin rapeseed oil & Aspall apple balsamic vinegar.

Decorated with flaked almonds & dried apricots, cranberries & sultanas

Vegan Mediterranean Bread Dipping Board (VG) £11.95

A mix of white sourdough bread, chia & poppy seed brown bread & chargrilled flatbread.

Served with hummus, tomato salsa, onion chutney, infused Kentish extra virgin rapeseed oil & Aspall apple balsamic vinegar. Decorated with flaked almonds & dried apricots, cranberries & sultanas

Gluten Free Bread Dipping Board (V/GF) £11.95

A mix of white sourdough bread, chia & poppy seed brown bread & chargrilled garlic butter flatbread.

Served with hummus, aioli, tzatziki, infused Kentish extra virgin rapeseed oil & Aspall apple balsamic vinegar.

Decorated with flaked almonds & dried apricots, cranberries & sultanas

Antipasti £14.95

Italian Parma Ham, Chorizo Sausage, Salami & Buffalo Mozzarella

Served with Italian stuffed olives, sundried tomatoes, feta stuffed peppadews, tzatziki sauce, aioli sauce,

Kentish extra virgin rapeseed oils, Aspall apple balsamic vinegar, & chargrilled garlic buttered flatbread or

Gluten free bread. Decorated with flaked almonds & dried apricots, cranberries & sultanas

Mezze

Hummus & Falafels (V) £14.95 (VG can be made vegan on request)

Served with Italian stuffed olives, sundried tomatoes, feta stuffed peppadews, sugar snap peas, tzatziki sauce,

aioli sauce, Kentish extra virgin rapeseed oils, Aspall apple balsamic vinegar, & chargrilled garlic buttered

flatbread or Gluten free bread. Decorated with flaked almonds & dried apricots, cranberries & sultanas

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

Although every effort is made to ensure ingredients are kept separate, vegetarian / vegan / gluten free dishes are made in a kitchen where we cook with non-vegetarian/ non-vegan /non-gluten free products. 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

Main Menu

The Best Ploughman's Lunch in Sussex,

Choose from: Three Cheese (V) £12.95 Ham & Two Cheese £12.95

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

Honey & Mustard Roasted Ham, Egg & Chips (GF) £11.95

Served with salad & chutney

Battle Bangers or Vegetable Sausages with Onion Gravy (V) £13.95

Served with pan-fried vegetables & today's mashed potatoes

Abbey Specialities

Panzerotti Ravioli Pasta with Porcini Mushrooms (V) £14.95

In a white wine, shallots & cheese sauce, served with a side salad & garlic flatbread

Honeyed Figs, Pear & Crumbled Goats Cheese Salad (V) £12.95 Add Garlic Buttered Chicken £14.95

Spicy rocket leaves, gem lettuce, beef tomatoes & red onions with flaked almonds, dried cranberries, apricots,

& sultanas finished with Caesar dressing & served with chargrilled garlic buttered flat-bread

Indian Korma Curry (VG/GF) £13.95 Add Chicken £15.95

Served with rice, poppadum's & mango chutney sauce

Muscovites Chicken Kiev £16.95

Served with festive vegetables, herb buttered mashed potatoes & three cheese sauce

Slow Roasted Lamb Shanks in Rosemary & Red Wine Jus (GF) £16.95

Served with festive vegetables & herb buttered mashed potatoes

Rack of American Jack Daniels BBQ Ribs Half Rack £14.95 Full Rack £19.95

Served with a side of coleslaw and hand-cut rosemary salted chips

Battle Butchers Steak

We put everything in to pursuing the perfect steak, from field to butchers 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 onions, mushrooms, grilled tomato & peppercorn sauce. Check the board for today's cuts.

Abbey Burgers, Coleslaw & Hand-cut Rosemary Salted Chips

Brioche bun, gem lettuce, beef tomato, red onion, crispy bacon, Monterey Jack cheese topped with a gherkin

Battle Beef Burger & Caramelized Onion Chutney £14.95 Add BBQ Pulled Pork £4

GF Beef Burger & Caramelized Onion Chutney £14.95 Add BBQ Pulled Pork £4

Halloumi Burger, Roasted Pepper & Tomato Relish (V) £14.95

Friday Specials Battered Fish & Chips £12.95 Gluten Free Fish & Chips (GF) £13.95

Both served with Tartare sauce & lemon

Lunchtime Sandwiches Served 11-5pm

White sourdough, Chia & poppy seed brown roll or gluten free roll served with garden salad

All Sandwiches £7.95 Add a mug of chips £9.95 Choose from:

Mature Cheddar & Coleslaw (V)

Honey & Mustard Roasted Ham, Sliced Tomato, Apple & Ale Chutney

Battle Banger or Vegetarian Sausage with Onion Chutney

Battered Fish Finger & Tartare Sauce

Deluxe Sandwiches £8.95 Add a Mug of Chips £10.95 Choose from:

Steak & Caramelized Onion – BBQ Pulled Pork & Cheddar

Allergy & Intolerance Information

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 cross contamination of allergens will not happen. 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. 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. If in doubt ask a member of staff for advice. Although every effort is made to ensure ingredients are kept separate, vegetarian / vegan / gluten free dishes are made in a kitchen where we cook with non-vegetarian/ non-vegan /non-gluten free products, so cross contamination of allergens is possible.

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.