

# 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

Battered Gurnard Fingers with Tartare Sauce £7.95

Breaded Whitebait with Tartare Sauce £7.95

Rosemary Salted Chips with Aioli Sauce (V/GF) £5.95 Add Cheese £2

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

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

### House Specialities

Today's Soup with Warm Oven Bread £7.95

Check the specials board for today's choice

Canterbury Three Cheese Fondue (V) £10.95

Ham glazed in butter & brown sugar or vegetable crudité's with chunks of white & brown or gluten free bread

Sharing Mexican Nachos (V) £10.95

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

### Sharing Deli Boards

Pork Pie & Chutney £6.95

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

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 Italian Parma Ham, Chorizo Sausage, Salami & Buffalo Mozzarella £14.95

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

### 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.

# Main Menu

## Today's Fresh Fish

Our fresh fish is supplied by local fisherman who sail out of the countries busiest seaports Ramsgate, Folkestone & Whitstable with boats also operating from the beaches of Deal, Hythe & Dungeness.

Check the black board for today's choice

### The Best Ploughman's Lunch in Sussex

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

Three Cheese (V) £12.95 Ham & Two Cheese £12.95 Pork Pie & Two Cheese £13.95

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

Middle Eastern Minted Lamb Koftas £14.95

Served with a Tabbouleh cous cous & Greek feta salad, marinated sundried tomatoes & olives, aioli,

Tzatziki & chargrilled garlic buttered flat-bread

Greek Falafels (VG) £14.95

Served with a Tabbouleh cous cous & Greek feta salad, marinated sundried tomatoes & olives, aioli,

Tzatziki & chargrilled flat-bread

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

Italian Meatballs in a Tomato, Oregano and Sweet Basil Sauce £14.95

Beef & pork with Italian herbs, peppers, onion & garlic, served with pasta & aged parmesan cheese

Slow Roasted Lamb Shanks in Rosemary & Red Wine Gravy £16.95

Served with pan-fried vegetables & herb buttered mashed potatoes

### 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

Double Up Burger & Caramelized Onion Chutney £18.95 Add BBQ Pulled Pork £4

Halloumi Burger, Roasted Pepper & Tomato Chutney (VG) £14.95 in a chia & poppy seed roll

### Fish & Chip Friday (Served Friday's only)

Fish & Chips £12.95 Gluten Free Fish & Chips (GF) £12.95 Both served with Tartare sauce & lemon

### Lunchtime Sandwiches Served 11-5pm

Traditional English white roll, Chia & poppy seed brown roll or Gluten free roll served with garden salad

Mature Cheddar & coleslaw £7.95 (V) Add Chips £9.95

Honey & mustard roasted ham, tomato, apple & ale chutney £7.95 Add chips £9.95

Battle banger or vegetarian sausage with onion chutney £7.95 Add chips £9.95

Battered fish finger & Tartare sauce £7.95 Add chips £9.95

BBQ pulled pork & melted cheddar £8.95 Add chips £10.95

Sliced steak & onion chutney £8.95 Add chips £10.95

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.