

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 boards 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

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 £7.95

Served with oven warm bread

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

Served with garden salad, chutney & Battle bakers toasted bread or gluten free bread (GF)

Figs with Warm Goats Cheese (V) £7.95

Drizzled with honey & balsamic served with rocket & walnuts

Canterbury Three Cheese Fondue £9.95

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

Sharing Mexican Nachos (V) £9.95

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 Battle baker's white, brown & chargrilled garlic buttered flatbread.

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

Decorated with flaked almonds & dried apricots, & sultanas

Vegan Mediterranean Bread Dipping Board (VG) £11.95

A mix of Battle baker's white, brown & 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, & sultanas

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

A mix of Battle baker's white, brown bread & chargrilled garlic buttered flatbread.

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

Decorated with flaked almonds & dried apricots, & 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 & 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 £13.95 Pate & Two Cheese £13.95 Garden salad, coleslaw, olives, apple, pickles, chutneys & Battle bakers white, brown or gluten free bread

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

Served with salad & chutney

Battle Bangers or Vegetable Sausages (V) with Onion Gravy £12.95

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

Today's Pies £13.95

Check specials board for today's choices

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

Abbey Specialities

Pumpkin stuffed Pasta with Butternut & White Wine Sauce (V) £12.95 Add Parmesan £13.95

Topped with butternut crisps & served with an Italian olive salad

Roasted New Potato, Goats Cheese & Fig Salad (V) £12.95 Add Chicken £14.95

With gem lettuce, spicy rocket, cucumber, cherry tomatoes & red onions, finished with walnuts & Caesar dressing, served with chargrilled garlic buttered flat-bread

Chicken topped with a Woodland Mushroom, Bacon, Thyme & Onion Sauce £13.95

Served with pan-fried winter vegetables & herb buttered new potatoes

Slow roasted Short Rib of Beef in a Rich Port Gravy £15.95

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

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

Battle Bakers brioche bun, gem lettuce, beef tomato, red onion, crispy bacon, cheese topped with a gherkin

Battle Beef Burger & Caramelized Onion Chutney £14.95

GF Beef Burger & Caramelized Onion Chutney £14.95

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

Fish & Chips Friday

Battered Cod £12.95 Gluten Free Battered Cod (GF) £13.95 Battered Halloumi (V) £13.95

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

Battle Bakers Lunchtime Sandwiches Served 11-5pm

Battle bakers white, brown or gluten free bread served with garden salad

Mature Cheddar & Coleslaw (V) £7.95 Add a Mug of Chips £9.95

Honey & Mustard Roasted Ham, Tomato, Apple & Ale Chutney £7.95 Add a mug of chips £9.95

Battle Banger or Vegetarian Sausage (V) with Onion Chutney £7.95 Add a mug of chips £9.95

Battered Fish Finger & Tartare Sauce £7.95 Add a mug of chips £9.95

Steak & Caramelized Onion £8.95 Add a mug of chips £10.95

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.