

STARTER MENU

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.

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

X4 Pigs in Blankets £8

Served with aioli sauce

X6 Mac & Cheese Bites (V) £8

Served with barbecue sauce

X6 Mozzarella Sticks (V) £8

Served with sweet chilli sauce

Hand-cut Rosemary Salted Chips (V/GF) £6 **Add Cheese** £2

Served with aioli sauce

HOUSE SPECIALITIES

Hummus (VG Can be served GF) £8

Served with sugar snap peas & oven warm bread

Tandoori Onion Bhajis (VG/GF) £8

Served with mango chutney

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

Served with oven warm bread

Canterbury Three Cheese Fondue £11

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

Sharing Mexican Nachos (V) £11

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

SHARING DELI BOARDS

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) £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

topped with parsnip crisps, served with oven warm bread

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.

SUNDAY LUNCH

We serve a traditional Sunday roast, this of course means quality meat from the local butcher Allister, homemade Yorkshire pudding served with every meat, fruity stuffing a good selection of vegetables, with cauliflower cheese being a must, tasty roast potatoes cooked in meat juices & rosemary from our garden, finished with chef's gravy. Of course, the plate should be heaped with all of the above to give that full Sunday afternoon feeling, Enjoy!

Thyme Roasted Rump of Beef

Rosemary Roasted Leg of Lamb

Honey & Mustard Glazed Gammon

Vegetarian Cranberry & Pistachio Nut Roast (V)

Please be aware our Yorkshire puddings are cooked with eggs, vegetables are cooked with butter, roast potatoes are cooked with a marmite, rosemary & rapeseed oil coating.

Please advise your waitress if this is not suitable for your dietary requirements

Vegan Cranberry & Pistachio Nut Roast (VG)

Please be advised that, with a vegan roast we serve cauliflower without sauce, vegetables are pan-fried with rapeseed oil, roast potatoes are cooked with a marmite, rosemary & rapeseed oil.

Please advise your waitress if this is not suitable for your dietary requirements

Gluten-free Roast (GF)

We offer Roast lunches using gluten-free ingredients but be aware they are made in a kitchen where we cook with normal gluten rich ingredients. We serve gluten-free Yorkshire pudding with this roast, stuffing is made with gluten-free bread & cauliflower cheese is made with gluten-free flour.

Please advise your waitress if this is not suitable for your dietary requirements

Senior £13 **Medium** £15 **Large** £18

Mixed Meat Roast Beef, Lamb & Gammon

Senior £14 **Medium** £16 **Large** £19

Caprese Salad (V Can be served GF) £14

Cherry tomatoes, rocket, buffalo mozzarella, balsamic dressing & basil pesto served with garlic flatbread

The Best Ploughman's Lunch in East Sussex

Cheese flavours: Harrogate Blue, Coastal Mature Cheddar,

French Brie, Chilli Marble, Smoked Applewood, Innkeepers Choice (pickled onion & chive)

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

Served with Garden salad, coleslaw, marinated olives, apple, pickle onion, gherkin & beetroot, a selection of chutneys & white, brown or gluten free bread

CHILDRENS MEALS

Childs Roast (can be served GF/V/VG) £9

Childs Mixed Roast (can be served GF/V/VG) £10

Fish Fingers & Chips £7

Pigs in Blankets & Chips £7

Sausage & Mash (can be served GF/V/VG) £7