

# WELCOME TO THE ABBEY HOTEL

## Starters;

*Soup of the Day, bread roll, butter 4.50*

*Wholegrain Mustard Ham Hock Terrine, Red Onion Marmalade, Pistachio crumb (Gluten Free Available) 5.95*

*Goats Cheese, beetroot stack, soda bread wedge, walnuts (V)  
(Gluten Free Available) 5.50*

*Garlic butter crevettes, julienne of sweet pepper, fresh leaf  
(Gluten Free Available) 6.50*

*Chicken, chorizo and manchego cheese fritter, chipotle aioli,  
rocket leaf 5.95*

If you have any dietary requirements please inform us at point of ordering

## *Mains:*

*Honey glazed pork belly, slow braised root vegetables,  
colcannon mashed potatoes, cider sauce - 11.95*

*Whole baked flat fish, crushed minted new potatoes, sautéed  
kale, flaked almonds, lemon and peppercorn beurre noistte  
15.95*

*Confit duck leg, roasted beetroot, wilted spinach, Brussel  
sprout chestnut medley, rosemary fondant potato, red wine  
and cranberry sauce 12.95*

*10 oz Sirloin Steak, seasoned chips, fresh salad. Choice of blue  
cheese or peppercorn sauce, marrow butter coin 16.95*

*Chive gnocchi, lemon and herb pesto, toasted hazelnuts,  
black olive and red pepper fondue (v) 9.95*

## *OLD FAVOURITES*

*The Clock Tower burger. Bacon and cheese beefburger.  
Served with tomato, red onion, gherkin, coleslaw, fresh baby  
leaf and chips 9.95*

*Home made Chicken Kiev with chips and peas 9.95*

*Vegetable Lasagne with Garlic bread and salad 8.95 (v)*

*Steak and Doom bar Ale pie served with chips or mash and  
seasonal veg 9.95*

*Desserts;*

*Lemon posset, puyalis and vanilla compote, brandy snap  
shards 4.95*

*Sticky toffee pudding, banana ice cream 5.50*

*Hazlenut and amaretto chocolate torte, Chantilly cream  
5.50*

*Pear tarte tatin, nutmeg crème anglais 4.95*