



ABBEY HILL

• SEASONAL MENU •

Welcome, we have a wide range of dishes for you to choose from. So whether you'd like a few bites over a few drinks, or a full on meal - we look forward to serving you today...

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LIGHT BITES



NACHOS (GF) (V) 892Kcal **£8.00**

Topped with melted cheese, jalapeños, red onions, peppers, soured cream, guacamole & salsa

Add BBQ shredded chicken 269Kcal for an extra **£2.50**

VEGAN NACHOS (GF) (VE) 782Kcal **£8.25**

Topped with vegan cheese, jalapeños, red onions, peppers, guacamole & salsa

Add 3 bean chilli (VE) 84Kcal for an extra **£2.00**

BUFFALO CHICKEN WINGS 571Kcal **£8.25**

Served with rocket & buffalo sauce

SPICY CRAB CAKES 459Kcal **£7.25**

Served with buttermilk garlic ranch sauce

MOZZARELLA BITES (V)

Served with chilli jam

SMALL 500 Kcal **£6.50**

LARGE 779 Kcal **£9.50**

SOUP OF THE DAY **£6.75**

Served with bread roll & butter

FLATBREAD WITH GUACAMOLE (VE)

450 Kcal **£5.00**

LOADED CHEESY CHIPS (V) 855 Kcal **£5.25**

Topped with melted cheese, peppers, onions & sweet chilli sauce

CHIPS (V) 519 Kcal **£4.00**

Add a topping for an extra **£2.00**

Cheddar cheese (V) 203 Kcal / **Cheddar cheese & bacon** 323 Kcal

HOT SANDWICHES & PANINIS



All served with chips & salad

6OZ RUMP STEAK SANDWICH

993 Kcal **£14.50**

Rump steak topped with caramelised onions & crispy lettuce in a toasted ciabatta

CLUB SANDWICH 1242 Kcal **£14.00**

Triple-layered sandwich with grilled chicken, bacon, tomato, fried egg, crispy lettuce & mayonnaise

JUMBO FISH FINGERS

SANDWICH 1115 Kcal **£13.25**

Battered jumbo fish fingers, baby gem lettuce & tartare sauce in a toasted ciabatta

VEGAN OPTION AVAILABLE 1013 Kcal **£13.25**

BRITISH HONEY ROASTED

HAM & CHEDDAR CHEESE

PANINI 813 Kcal **£9.00**

CHICKEN, CHORIZO &

MOZZARELLA PANINI

1145 Kcal **£9.50**

ROASTED PEPPERS, SUNDRIED

TOMATOES & GUACAMOLE

PANINI (VE) 767 Kcal **£9.50**

CARAMELISED ONIONS &

GOAT'S CHEESE PANINI (V)

749 Kcal **£9.00**

SANDWICHES

Served on thick cut malted or white bread with chips & salad garnish.



VEGETARIAN CLUB SANDWICH (V)

1093 Kcal **£11.00**

Triple-layered sandwich with avocado, buffalo mozzarella, sundried tomatoes, baby gem lettuce & mayonnaise

CHICKEN & CHORIZO 981 Kcal **£8.25**

TUNA MAYONNAISE & CUCUMBER 802 Kcal **£8.25**

PRAWN MARIE ROSE 667 Kcal **£8.75**

BLT 813 Kcal **£8.00**

CHEDDAR CHEESE & CHUTNEY (V) 808 Kcal **£7.75**

AVOCADO & TOMATO (V) 732 Kcal **£7.75**

CLASSICS

KATSU CURRY

Served with basmati rice & your choice of

BREADED BUTTERFLY PRAWNS 689 k cal **£13.50**

BUTTERMILK CHICKEN 861 Kcal **£12.50**

VEGETARIAN BREADED CHICK'N (V) 711 Kcal **£12.50**

ITALIAN MEATBALLS 1099 Kcal **£12.00**

Meatballs in spicy tomato sauce served with linguine & garlic bread

HAM, EGGS & CHIPS 682Kcal **£11.75**

British honey roasted ham with two fried eggs & chips

GOLFER'S BRUNCH 840Kcal **£10.50**

Two rashers of bacon, Heinz baked beans, grilled tomato, Cumberland sausage, fried egg & chips

6OZ CUMBERLAND RING & MASH 702Kcal **£9.25**

Served with caramelised onions & gravy

PIZZAS

11" Stonebaked pizza smothered with tomato sauce & then topped with your choice of:

MARGHERITA (V) 866Kcal **£11.50**

Topped with mozzarella



PEPPERONI 1124Kcal **£12.50**

Mozzarella & pepperoni

BBQ SHREDDED CHICKEN 1108 Kcal **£12.50**

Mozzarella, BBQ shredded chicken, red onions, peppers & jalapeños

MEAT FEAST 1535 Kcal **£12.75**

Mozzarella, pepperoni, chicken, meatballs & sausage

MED VEG (V) 897Kcal **£12.75**

Mozzarella, red onions, peppers, tomatoes, goat's cheese & topped with rocket

ADD A TOPPING TO ANY PIZZA FOR £2.00

Choose from: Ham 58Kcal / **Cheddar cheese (v)** 123Kcal

Mushrooms (ve) 17Kcal / **Bacon** 120Kcal

Pepperoni 258Kcal / **Peppers (ve)** 20Kcal / **Onions (ve)** 2Kcal

THREE EGG OMELETTE 512Kcal **£9.25**

Served with chips & salad

Choose 2 fillings: Cheddar cheese (v) 82Kcal

Tomatoes (ve) 11Kcal / **Mushrooms (ve)** 28Kcal / **Onions (ve)** 40Kcal /

British honey roasted ham 70Kcal

Add an extra filling £2.25

JACKET POTATO 209Kcal **£8.00**

Served with salad garnish & 1 filling of your choice

Choose from: Tuna mayonnaise 233 Kcal / **Heinz baked beans (ve)**

111 Kcal / **Cheddar cheese (v)** 123 Kcal / **Chicken & chorizo** 420Kcal /

3 bean chilli (ve) 84Kcal

Add an extra filling £2.25

CLASSIC CAESAR SALAD

SMALL 302Kcal **£8.25**

LARGE 465Kcal **£12.25**

Baby gem lettuce, croutons, Parmesan shavings, anchovies & Caesar dressing

Add: Warm chicken breast 330Kcal / **Prawns** 69Kcal / **Warm salmon fillet** 256Kcal **for £3.25**

BURGERS

Served with chips & relish



BACON & CHEESE BURGER 1229Kcal **£13.50**

Beef burger in a toasted brioche bun with bacon, cheese, baby gem lettuce, mayonnaise, tomatoes & gherkins

BUTTERMILK CHICKEN BURGER 1113Kcal **£13.50**

Buttermilk chicken breast in a toasted brioche bun with baby gem lettuce, mayonnaise, tomatoes & gherkins

VEGAN BURGER (VE) 959Kcal **£13.50**

Vegan Moving Mountains burger in a toasted brioche style bun with vegan cheese, vegan mayonnaise, tomatoes, red onions & gherkins

ADD A TOPPING TO ANY BURGER FOR £2.00

Choose from: Bacon 120Kcal / **Fried egg** 90Kcal

Crushed avocado (ve) 80Kcal / **Cheddar cheese (v)** 122Kcal

DESSERTS £6.50

Please ask for today's menu

All our dishes may contain traces of nuts and other allergens. Please advise your server if you have any allergies. Full written allergy and intolerance information is available.

Adults need around 2000Kcal a day.

(V) Vegetarian (VE) Vegan
(GF) Gluten Free

WINE & FIZZ

CHAMPAGNE & HOMEGROWN

**CHAMPAGNE DE SAINT GALL
PREMIER CRU BRUT NV.**
(12.5%) Champagne, France **£58.00**
Lightly elegant Champagne, perfumed with pear and fresh bread, condensing into gingerbread and fresh fruit on the tongue.

**CLASSIC CUVÉE,
RATHFINNY ESTATE**
(12%) Sussex, UK **£52.00**
A supple, quaffable full of red fruit, citrus and almonds.

**ROSÉ BRUT VINTAGE,
RATHFINNY ESTATE**
(12%) Sussex, UK **£62.00**
Pink fizz with ripe redcurrants, cherries, wild strawberries and plums.

SPARKLING

PROSECCO FAMIGLIA BOTTER
(11%) Veneto, Italy (VEGAN) **£33.00**
An aromatic nose of wild apple with hints of honey and floral notes. Light bodied and well balanced, this is a perfect aperitif.

**PROSECCO ROSÉ,
FAMIGLIA BOTTER**
(11%) Veneto, Italy (VEGAN) **£35.00**
Delicate but complex nose of red fruit and citrus. There are fine bubbles on the palate and fruity notes of white peach, green apple and lemon.



ORGANIC

WHITE
**GRILLO, SERENATA CEILO
E TERRA**
(12%) Sicily, Italy (VEGAN) **£27.00**
Distinctively floral aromas on the nose. The palate has hints of citrus and tropical fruits and is mouth-filling.

RED
**NERO D'AVOLA, SERENATA
CEILO E TERRA**
(13%) Sicily, Italy (VEGAN) **£26.50**
A characterful fruit-driven red, which is soft and easy to drink. Well-balanced and packed with red berry flavours.

MALBEC, LA PIEDRA NEGRA
(14%) Mendoza, Argentina (VEGAN) **£29.25**
Aromas of summer red fruits dominate with slight touches of black pepper. Concentrated on the palate with red fruits giving volume.

ROSÉ
BOBAL, MIRADA
(13%) Castilla la Mancha, Spain (VEGAN) **£26.50**
Scents of wild strawberry, white peach and citrus. The palate is dry, fresh and well rounded.

RED

SYRAH, CUVÉE DE ROUSSON
(12.5%) Pays D'oc, France **£5.00 £6.00 £8.25 £23.00**
Spicy, rich black fruit with a high degree of elegance. Compact and confident with black cherry richness and vibrant unforced rustic fruit.

MERLOT, PRIMI SOLI
(12%) Veneto, Italy **£5.25 £6.25 £8.50 £24.00**
Luscious blackberries combine with damson to give an overwhelming abundance of fruit content.

CABERNET SAUVIGNON, LA COLOMBE
(12.5%) Languedoc, France (VEGAN) **£5.50 £6.50 £8.75 £25.00**
The nose is dominated by black fruits and spicy notes. On the palate, there are abundant flavours of elderberry, bramble and sweet spice. Soft, round tannins provide a silky finish.

CHIANTI, SANT'ILLARIO
(12.5%) Tuscany, Italy (VEGAN) **£27.50**
Morello cherry, forest fruit and violet scents. Dry and full bodied with a fresh flavour.

CRianza RIOJA, VIÑA CERRADA
(14%) Rioja, Spain (VEGAN) **£28.50**
Aromas of ripe black fruit and a hint of sweet spice. The palate is well structured with a velvety mouth feel and great balance between juicy fruit flavours and creamy vanilla oak.

WHITE

CUVÉE ROUSSON, COTES DE GASCOGNE BLANC
(11.5%) Gascony, France **£5.00 £6.00 £8.25 £23.00**
Light and fruity, this traditional Southern French white is crisp with notes of citrus, pineapple and freshly cut grass.

PINOT GRIGIO, FARFALLA
(12%) Arcole, Italy **£5.25 £6.25 £8.50 £24.00**
Clean, simple, fresh apple and pear flavours. Easy drinking.

CHARDONNAY, CENTRAL MONTE
(13%) Central Valley, Chile **£5.50 £6.50 £8.75 £25.00**
Wonderful aromas of citrus fruit and peach that transfer to a mouth-watering apple and honey.

SAUVIGNON BLANC, LOUIS ESCHENAUER
(12%) Pays D'oc, France **£5.75 £6.75 £9.25 £25.75**
Pale yellow with green highlights and a clean expressive nose of tropical fruit, crisp and refreshing.

CHENIN BLANC, INKOSI
(12.5%) Western Cape, South Africa **£26.50**
Off-dry, bursting with citrus and pineapple aromas, well balanced and refreshing clean finish.

VIOGNIER, L'AUTANTIQUE
(13.5%) Pays D'oc, France (VEGAN) **£28.50**
Beautiful yellow colour with golden reflections. Nose revealing fine and powerful aromas of apricot, ripe peach and exotic fruits. The palate has a fresh crisp acidity and a long lingering finish.

ROSÉ

GRENACHE ROSÉ, CUVÉE DE ROUSSON
(12.5%) Pays D'oc, France **£5.00 £6.00 £8.25 £23.00**
Aromas of fresh strawberry and cherry. A crisp palate of light spice and a lingering dry finish.

CINSAULT ROSÉ, LOUIS ESCHENAUER
(12%) Languedoc, France **£27.00**
Bright with an expressive nose of red berries and strawberries with a round and lively palate of summer fruits and striking persistence.

All quality wines on the list have an ABV volume between 8-15 by volume and could be subject to change with different vintages.