

ABBHEY HOTEL

BATH

TRIBUTE PORTFOLIO

Small Plates

Leek & Potato Soup (V)	7.5
Artisan sourdough bread and butter	
Lollipop Chicken Wings	8
With sweet chilli sauce, coriander	
Salt 'n' Pepper Squid	9
Served with aioli	
Chicken Pate	8.75
Served with toasted sourdough bread	
Truffle & Parmesan Fries (V)	5.5

Grazing Boards

Vegetarian Graze board (VE)	15
Marinated feta, char-grilled courgettes, aubergines, mushrooms, peppers & artichokes, artisan sourdough bread, hummus, marinated gordal & kalamata olives, caper berries, gherkins, balsamic onions & dried fruit	
Cheese Grazing Board	17
Artisan sourdough bread, salted butter, marinated gordal & kalamata olives, caper berries, gherkins, balsamic onions & dried fruit	

Cured Meats Graze Board	19
Artisan sourdough bread, salted butter, marinated gordal & kalamata olives, caper berries, gherkins, balsamic onions & dried fruit	

Desserts

Burnt Basque Cheesecake	8.5
Served with a choice of raspberry coulis, chocolate or caramel sauce	
Chocolate Fudge Cake (GF) (V)	8.5
Served with vanilla ice cream	
Banoffee Pie	8.5
Bananas, caramel and cream on a biscuit base served with caramel sauce	

Hope & Glory Teas

Loose Leaf Tea Selection	3.5
Vanilla Masala Chai	
Jasmine Pearls	
Relax	
Bagged tea selection	
Camomile	
Peppermint	
Masala Chai	

If you have any dietary requirements or require any information on any of the 14 declarable food allergens then please speak to a member of our team before ordering. Please note that we store, handle and prepare a range of ingredients that contain food allergens and cannot guarantee that our dishes are allergen free due to the potential for cross-contamination.

V – Vegetarian VE – Vegan GF – Gluten Free GFO – Gluten Free Option (GF option is available here)

All Prices are inclusive of current VAT. Any discretionary gratuities will be distributed in full to our team members. A discretionary service charge of 10% will be added to your bill.