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***Wine Bar Menu***

Harvest Boards :

* Mixed Board – Pancetta, Salami, Coppa , Scotch Eggs, Marinated Olives, Onion Marmalade, Assorted Cheeses, Pesto, freshly baked Homemade Bread - R 160
* Cheese Board – Charcoal Brie, Cumin Gouda, Creamy Blue, Marinated Olives, Onion Marmalade, Pesto, Chutney, freshly baked Homemade Bread - R 160
* Vegetarian Board – Marinated Artichokes, Olives, Fresh garden salad, Red Pepper and Cashew Pesto, Assorted Cheeses, Onion Marmalade, freshly baked Homemade Bread - R 160
* Extra Bread - R15

***Our menu is enjoyed as a sharing style menu - designed with the Harvest Boards as a base.***

***Add to the boards with a selection of Tapas options from the list below,***

***Or create your own feast for you or your whole table to share and enjoy!***

Tapas Bowls :

* Boquerón Plate:- Marinated white Anchovies, fresh Cucumber & Tomato, Feta – R 60
* Tempura Prawn bowl with a Honey and Lime Dipping Sauce 3 XL prawns - R 60
* 6 XL prawns - R 120
* Tempura Cauliflower and Artichoke bowl with Dipping Sauce - R 70
* A side of Fresh Salmon Pink Trout with a Delicate Phyllo Pastry – R 90
* Whole baked Camembert with honey, rosemary, figs and thyme – R90
* Pork Belly Bowl with crispy crackling and Fresh Apple Sauce– R 90
* Sweet Potato, Courgette, Caramelized Onion and Feta Tarte Tartin – R70
* Deboned Oxtail Bowl with Dipping Bread – R90
* Chicken, Leek and Mushroom Pie – R 90
* Crispy Potato Wedges – R35
* Fresh Garden Salad – R 35

***Desserts – R 50***

* ***Boozy Van der Hum Crme Brulee***
* ***Warm Chocolate Brownies served with Coffee or Orange liqueur Ice cream & Salted Caramel Sauce***
* ***Abingdon Mess – Meringues, Vanilla Ice cream, Mixed berries in Liqueur***
* ***A Trio of Homemade Ice Cream – Coffee, Orange liqueur, Vanilla***

***Nespresso Coffees - Espresso, Americano – R22***

***Cappuccino – R25 Latte – R28***

***Bookings of 8 or more persons will be subject to a compulsory 10% service charge***

#### Bar

***In addition to wines, craft beer, beer, soft drinks and some spirits are available too.***

#### Service

#### 10% on all food and drinks

***Booking Terms***

***Abingdon Restaurant is small and as such, our continued viability relies heavily on reservations being honoured by our customers or adequate notice being given of any changes to plans or arrangements.***

1. ***For large tables, a deposit of R 100 per person is requested at least 7 days***

***in advance to confirm your reservation.***

***2. All cancellations and/or any changes to the number of guests must be made at least 24 hours in advance.***

***3. We have a one bill per table policy – we do not split bills. Should you wish to do so, please settle your individual bills amongst yourselves at the table prior to final payment.***

***4. Please note – we live in a quiet rural area. As a courtesy to our farming neighbours, please ensure that all guests respect this and our closing time of 5.30 pm.***

***5. Regret no children under 12 unless by prior arrangement***