



Welcome to the Abergavenny Arms on Sunday 5th February

**British Tapas
Small Plates - Great for Sharing**

Confit Chicken Thighs, Olive & Tomato Salsa	7
Beer Batter Cod Cheeks, Tartare Sauce	6
Vegetable Bhaji, Coriander & Chili Mayonnaise	4.5
Aubergine & Chickpea Ragout, Toasted Bloomer	4.5
Chinese Spicy Sticky Pork, Chilli & Coriander	6
Salt & Pepper Squid, Kimchi Slaw	8
Crispy Panko King Prawns, Sweet Chilli Mayonnaise	8
Venison Faggots, Celeriac Puree, Braising liquor, Crispy Onions	6
Mushroom Arancini Balls, Parmesan Cheese	5
Confit Salmon & Dill Scotch Egg, Sauce Gribice	7.5

STARTERS

Selection of Warm Handmade Bread, Flavoured Butters, Marinated Olives	5
Braised Lamb & Red Onion Ragout, Fresh Pappardelle Pasta, Aged Parmesan	7.5
Roasted Scottish Scallops, Confit Celeriac, Compressed Apple, Hazelnut	14
Wild Mushroom Tart, Confit Egg Yolk & Parmesan Shavings	8
Cornish Crab Rarebit, Picked Cornish White Crab, Soft Herbs	12
Jerusalem Artichoke Soup, Poached Hen's Egg, Crispy Bacon	7

***PLEASE CONTACT A MEMBER OF STAFF IF ANY GUEST HAS ANY ALLERGIES
A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO THE BILL.
PLEASE ASK YOUR SERVER TO REMOVE IF REQUIRED***



MAINS

Please see our suggested wines carefully selected to accompany your meal

Roast 40 Day Aged Sirloin, Beef Dripping Roast Potatoes, Yorkshire Pudding, Seasonal Vegetables, Red Wine Jus	19.5
Chateau Paveil De Luze Margaux, Bordeaux	80
Roast Dingley Dell Pork Loin, Charred Hispi Cabbage, Seasonal Vegetables, Apple Puree, Dripping Potatoes, Pork Jus	18.5
Cramele Recas Pinot Noir Banat Romania	27
Roast Loin of Kentish Lamb, Celeriac Puree, Beef Dripping Roast Potatoes, Seasonal Vegetables, Lamb Jus	21
Rioja Crianza, Faustino Rivero, Rioja, Spain	29.50
Harvey's Beer Batter Haddock, Triple Cooked Chips, Minted Peas, Homemade Tartare Sauce	17.5
Sauvignon Blanc, Matahiwi Easte, New Zealand	29.5
Abergavenny Nut Roast, Caramelized Shallot, Olive Oil Roast Potatoes, Seasonal Vegetables, Soubise Sauce	15
Tempus Pewter, Shiraz, Barosa Valley Australia	35
Roast Fillet of Sea Bream, Roasted Salsify, Scottish Mussels, Salsify Puree, Chive Butter Sauce	19
Macon Village Chardonnay Burgundy France	

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SIDES

**Skinny Fries 4 - Triple Cooked Chips 4 - Cauliflower Cheese - 4.5- Yorkshire Pudding 1-
Honey Roast Piccolo Parsnips 4.5 - Beef Dripping Roast Potatoes 4.5 -
Roasted Chantenay Carrots 4 - Crushed Carrot & Swede 4**

DESSERTS

Orange & Almond Torte, Candied Citrus Peel, Vanilla Ice Cream	7
Warm Dark Chocolate Brownie, Chocolate Ice Cream, Candy Pecan, Honeycomb	7
Classic Lemon Meringue Pie	7
Banoffee souffle, Caramel Sauce, Banana Ice Cream	7
Vanilla Panna Cotta, Poached New Season Yorkshire Rhubarb, Rhubarb Sorbet	7
Selection of English Cheeses, Pickled Onion, Apple Chutney, Quince Jelly Date & Walnut Bread and Crackers	9

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