



Welcome to the Abergavenny Arms

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

Confit Chicken Thigh, Olive & Tomato Salsa	6
Smoked Haddock Croquette, Tartare Sauce	7
Courgette Bhaji, Coriander & Chill Mayonnaise	5
Salt & Pepper Squid, Kimchi Slaw	8
Crispy Panko King Prawns, Sweet Chilli Mayonnaise	8
Venison BBQ Pit Bean, Fried Hen's Egg	6
Patatas Bravas	5
Braised Pork Faggots, Celeriac Puree, Crispy Onion	8
Chana Masala, Garlic Naan Bread	6
Tempura Aubergines, Sauce Bois Boudram	6
Beef Carpaccio, Truffle Mayonnaise, Shaved Parmesan	9

STARTERS

Selection of Warm Handmade Bloomers, Flavoured Butters, Marinated Olives	5
Pork Croquette, Apple & Celeriac Remoulade, English Mustard Mayonnaise, Pork Fat Brioche Roll	9
Crab & Smoked Cod Tortelloni, Seaweed Beurre Blanc	12
Wild Mushroom Tart, Confit Egg Yolk & Parmesan Shavings	8
Beetroot Cured Sea Trout, Horseradish Crème Fraiche, Compressed Cucumber, Dill	9
Kentish Broccoli Soup, Stilton Bon Bon, Candied Walnuts	8
Steamed Venison Gyoza's, Chilli & Ginger Spiced Broth	8.5

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



MAINS

Please see our suggested wines carefully selected to accompany your meal

Roasted Skrei Cod, Chorizo & Chickpea Ragout, Gremolata	19
Macon Village Chardonnay Burgundy France	33
Roast Kentish Lamb Loin, Mini Irish Stew, Lamb Fat Carrots, Labneh, Lamb Jus	21
Vignalesta Primitivo Di Manduria DOC	55
Roast Fillet of Wild Halibut, Sweet Potato & Spinach Malaysian Curry	21
Albarino Entreflores Rias Baixas, Spain	33
Chargrilled 250g Ribeye, Portabella Mushroom, Confit Plum Tomato	
Triple Cooked Chips, Peppercorn Sauce	28
Chateau Paveil De Luze Margaux, Bordeaux	80
Charred Spiced Cauliflower Steak, Shallot Bhaji, Coconut Yogurt, Pomegranate	15
Franschhoek Cellars Shiraz, Baker Station, S.Africa	23
Roasted Local Tamworth Pork Chop, Caramelized Apple, Black Pudding,	19
Cavolo Nero, Pork Jus	
Cramele Recas Pinot Noir Banat Romania	27

Pub Classics

Poached Naturally Smoked Haddock, Bubble & Squeak, Poached Hens Egg,	18
Wholegrain Mustard Beurre Blanc	
Sancerre Blanc, Boisjoli. Loire, France	40
Chicken & Leek Puff Pastry Pie, Pomme Puree, Celeriac, Chicken Jus	17.5
Barbera d'asti, Conti Bruneis. Piedmont Italy	24
Harvey's Beer Batter Haddock, Triple Cooked Chips, Minted Peas, Homemade Tartare Sauce	18.5
Sauvignon Blanc, Matahiwi Easte, New Zealand	29.5
Sussex Beef Burger, Crispy Streaky Bacon, Baron Bigod Cheese, Pickled Red Cabbage,	17.5
Sourdough Burger Buns, Skinny Fries	
Quara, Malbec, Mendosa Argentina	26

SIDES

Triple Cooked Chips 4 - Skinny Fries 4 – Roasted Chantenay Carrots 2.5 –
 Cauliflower Cheese 3.5 – Herb Butter Jersey Royals 4 –
 – Red Onion & Tomato Salad 3 -Onion Rings 2.5 -
 Creamed Garlic Spinach 3 – Purple Sprouting Broccoli, Almond Beurre Noisette 3.5

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