



Welcome To the Abergavenny Arms on Sunday the 2nd of April

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

Confit Chicken Thigh, Olive & Tomato Salsa	6
Smoked Haddock Croquette, Tartare Sauce	7
Courgette Bhaji, Aioli Mayonnaise	5
Salt & Pepper Squid, Kimchi Slaw	8
Crispy Panko King Prawns, Sweet Chilli Mayonnaise	8
Tempura Fried Aubergine, Sauce Bois Boudram	6
Braised <u>Pork</u> Faggots, Celeriac Puree, Crispy Onion	8
Tempura Monkfish, Chill & Crispy Shallot Dipping Sauce	8
Chana Masala, Garlic Naan Bread	6

STARTERS

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

**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
Saint Emilion Grand Cru, Clos St Vincent. Bordeaux, France	47
Roast Dingley Dell Pork Loin, Seasonal Vegetables, Apple Puree, Dripping Potatoes, Pork Jus	18.5
Cramele Recas Pinot Noir Banat Romani	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
Poached Naturally Smoked Haddock, Bubble & Squeak, Poached Hens Egg, Wholegrain Mustard Beurre Blanc	18
Sancerre Blanc, Boisjoli. Loire, France	40
Abergavenny Nut Roast, Caramelized Shallot, Olive Oil Roast Potatoes, Seasonal Vegetables, Soubise Sauce	16
Franschhoek Cellar Shiraz, Baker Station S Africa	23
Roasted Skari Cod, Confit Leeks, Moules Mariniere Velouté	19
Macon Village Chardonnay Burgundy France	33
Harvey's Beer Batter Haddock, Triple Cooked Chips, Minted Peas, Homemade Tartare Sauce	18.5
Sauvignon Blanc, Matahiwi Easte, New Zealand	29.5

SIDES

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

DESSERTS

Dark Chocolate & Peanut Butter Parfait, Aerated Chocolate, Coffee Cream	7
Classic Lemon Meringue Pie	7
White Chocolate Cheesecake, Blood Orange, White Chocolate Crumb	7
Baked Apple Crumble Souffle, Crème Anglaise, Toffee Ice Cream	7
Poached Kentish Rhubarb, Homemade Flapjack, Rhubarb Sorbet	7
Selection of English Cheeses, Pickled Onion, Apple Chutney, Quince Jelly	7
Warm Tin Loaf Bread and Crackers	

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