



Welcome To The Abergavenny Arms on Sunday

British Tapas

Patatas Bravas 5 GF VG
Marinated Green Olives 4 GF VG
Salt & Pepper Squid, Kimchi Slaw 8
Koren Spiced chicken wings, Asian Slaw 7
Soya Glazed, Sticky Chinese Pork Belly 6 GF
Spiced Sweetcorn Fritter, Chive Sour Cream 6 GF VG
Pepper Bhajis, Coriander & Chilli Mayonnaise 5 GF VG
Crispy Panko King Prawns, Sweet Chilli Mayonnaise 8

STARTERS

Crispy Chilli Beef
Chinese Chill Beef, Egg Fried Rice 8.95
Sussex Goats Cheese Tart
Apple, Celery & Walnut Salad 8.50
Soup of the Day
Homemade Seasonal Soup of the Day, Warm Crusty Bread 6.50 GF* VG*
Smoked Salmon
Scottish Smoked Salmon, Lemon & Dill Dressing, Brown Bread & Butter 8.50 GF*

*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*



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ABERGAVENNY ARMS

— SINCE 1450 —

Sunday Roasts

Whole Roast Free Range Chicken
Pigs in Blankets, Stuffing, Seasonal Vegetables,
Beef Dripping Potatoes, Chicken Jus (Two People to Share) 32 GF*

Roast 40 Day Aged Sirloin
Beef Dripping Roast Potatoes, Crushed Carrot & Swede,
Yorkshire Pudding, Seasonal Vegetables, Red Wine Jus 19 GF*

Roasted Local Tamworth Loin of Pork
Apple Compote, Crushed Carrot & Swede,
Beef Dripping Roast Potatoes, Seasoned Vegetables, Pork Jus 18 GF*

Abergavenny Mushroom & Beetroot Wellington
Rapeseed Oil Roast Potatoes
Seasonal Vegetables, Vegetarian Gavey 16.50 VG

MAINS

Scampi & Fries
Whole Tail Breaded Scampi, Skinny Fries,
Homemade Tartare Sauce 15.50

Fish & Chips
Harveys Beer Battered Haddock, Chunky Chips,
Minted Peas, Homemade Tartare Sauce 17.50

Gammon, Egg & Chips
Glazed Gammon, Fried Eggs, Chunky Chips 13.95 GF

Wild Mushroom Risotto
Creamy Mushroom Risotto, Parmesan Crisp, Truffle Oil 14.25 GF VG*

SIDES

Chunky Chips 4 – Skin on Fries 4 – Beef Dripping Roast Potatoes 4
Yorkshire Pudding 1 - Pigs in Blankets 5 – Parmesan & Rocket Salad 3.5
House Side Salad 3 - Cauliflower Cheese 4.5 – Carrot & Swede 4 -
Bread & Butter 3.5

Desserts

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream 7

Caramelised Apple & Winter Berry Crumble,
Buttery Crumble Topping, Warm Custard 7 GF

Dark Chocolate Fondant, Chocolate Sauce,
Vanilla Ice Cream 7

Baked Banana Split, Chantilly Cream, Barone Sauce,
Toasted Hazelnuts, Bozzie Cherries 7 GF VG*

Amarula Crème Brulée, Berry Compote 7 GF

Selection of English Cheeses, Pickled Onion, Apple Chutney,
Quince Jelly, Bread & Crackers 7

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