



Welcome to the Abergavenny Arms on Sunday 22nd of May 2022

STARTERS

Selection of Homemade Breads, Cultured Butter, Marinated Olives	£4.00
Free Range Chicken Ballotine, Chicken Liver Parfait Apricot Puree	£7.95
Roasted Scottish Scallops, Cauliflower, Roasted Black Pudding	£13.95
Wild Garlic Soup, Oak Smoked Hake & Herb Croquette	£5.95
Treacle Cured Salmon, Miso Mayonnaise, Pickled Cucumber, Shaved Radish, Coriander Cress	£7.95
Charred Groombridge Asparagus, Cured Egg Yolk, Wild Garlic Pesto	£8.95

MAINS

Roast 40 day Aged Sirloin, Beef Dripping Potatoes, Seasonal Vegetable Yorkshire Pudding, Beef Sauce	£18.95
Mixed Roast, Beef Dripping Potatoes, Seasonal Vegetables. Red Wine Sauce (Roast Sirloin of Beef. Roast Lamb Loin. Roast Pork Tenderloin)	£22.95
Roast Chop of Dingley Dell Pork, Beef Dripping Potatoes, Seasonal Vegetables, Caramelized Apple Puree, Red wine Sauce	£17.95
BBQ Lemon & Thyme Spatchcock Chicken, Pickled Red Cabbage, Charred Corn on the Cob Flat Bread , Skinny Fries (2 People)	£31.95
Roast Fillet of Sea Bream, Charred Pak Choi, Mussels, Cauliflower & Kaffir Lime Puree Red Thai Broth	£16.95
Roasted Fillet of Stone Bass, Smoked Haddock, Brown Shrimp & Potato Chowder Buttered Samphire	£19.95
Roast Courgette, Courgette Bhaji, Fermented Garlic, Tomato and Chilli Salsa	£13.95

SIDES £4.50

Beef Dripping Potatoes - Skinny Fries, - Cauliflower Cheese - Selection of Seasonal Vegetables -
 - Crushed Carrot & Swede - Yorkshire Pudding **(£1 each)** -
 Charred Corm on the Cob, Smoked Paprika Butter

*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*



DESSERTS £7.50

Carrot Cake, Vanilla Ice Cream, Orange, Golden Raisin Puree

Banana Souffle, Caramel Sauce. Banana Ice Cream

Classic Paris Brest, Sugared Hazelnuts, Hazelnut Ice Cream

Warm Dark Chocolate Brownie, Sugared Walnuts, Coffee Ice Cream

Selection of English Cheeses, Pickled Onion, Tomato & Onion Chutney, Bread & Crackers
(£2.50 Supplement)

COCKTAIL MENU £9.50

GINTINO

GIN STRAWBERRY LIQUEUR LIME JUICE LEMONADE

ESPRESSO MARTINI

FRESH BREWED COFFE VODKA KAHLUA SUGAR SYRUP

VODKA MARTINI

VERMOUTH VODKA

PORN STAR MARTINI

VANNILA VODKA PASSOA LIQUEUR PASSION FRUIT

BLUE MARGARITA

TEQUILA TRIPLESEC LIME JUICE BLUE CURACAO

DARK & STORMY

DARK RUM LIME JUICE ANGOSTURA BITTERS GINGER BEER

CLASSIC CHAMPAGNE

CHAMPAGNE BRANDY SUGAR ANGOSTURA BITTERS

APEROL SOUR

APEROL GIN LEMON JUICE PROSSECO SYRUP

SWEET SORRENTO

GIN LEMONCELLO LIME JUICE

COMMUNARD

BEAUJOLAIS CREMME DE CASSIS

MIMOSA WITH THE TWIST

ORANGE JUICE VODKA PROSSECO

OLD FASHIONED

BOURBON ANGOSTURA BITTERS

TN75

GIN LEMON JUICE CHAMPAGN

KIR ROYAL

CRÈME DE CASSIS CHAMPAGNE

ROSE SPRITZER

PINK GIN ROSE WINE GRAPEFRUIT SYRUP TONIC WATER

NEGRONI

GIN CAMPARI VERMOUTH

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