



Welcome to the Abergavenny Arms on Sunday 30th November

Abergavenny Style Tapas

Small Plates - Great for Sharing or as a Starter

- Garlic Naan Bread 5 v
Marinated Mixed Olives 5 Gf Vg
Baked Mac & Cheese Bites 7 v
Breaded Whitebait, Garlic Alio 8
Onion Bhajis, Coriander Mayo 7 Vg*
Duck Spring Rolls, Hoisin Sauce 8
Breaded Jalapeno Peppers, Arrabiata 7.5 v
Chicken Money Bags, Sweet chilli Sauce 7.5
Crunchy Spinach Bites, Mustard Mayo 7 Vg*
Sticky BBQ Marinated Chicken Wings 7.25 Gf
Worcestershire Glazed Chorizo Wheels 8.25 Gf
Salt & Pepper Squid, Paprika Lime Mayo 8.75
Butternut Squash Arancini Balls, Parmesan 7 v
Mini Deep Fried Brie Cubes, Cranberry Sauce 7 v
Soy Glazed, Sticky Chinese Pork Belly Bites 7.5 Gf
Creamy Marinated Boneless Chicken Thighs 7.5 Gf
Salt & Pepper Chicken, Chilli & Spring Onion 8.25
Honey & Whole Grain Mustard Pork Belly Bites 7.5 Gf
Breaded Garlic Mushrooms, Blue Cheese Mayo 7.5 v Vg*
Crunchy Pea & lemon Bites, Creamy Pea Puree 6.75 v Vg*
Spiced Sweet Potato Fritter, Chive Sour Cream 7 Gf Vg*
Crispy Panko King Prawns, Sweet Chilli Mayonnaise 8.5

STARTERS

- Soup of the day
Toasted Bloomer 7 GF*
Avocado & Prawn Cocktail
Drizzled with Mary Rose Sauce, Dressed Rocket, Bloomer 8.95 GF*
Crispy Five Spice Duck
Asian Rocket Slaw, Hoisin Sauce 8.95 Gf
Pan Fried Halloumi
Blood Orange & Carrot Salad 7.95 Gf v

An optional 10% service charge will be added to your bill.

If our service does not meet your expectations, we would be happy to remove the service charge from your bill. Thank you.

V = vegetarian dishes GF = Gluten Free VG = Vegan * = can be made allergy free with a substitute

All our dishes are made in a kitchen containing nuts, please ask a member of staff if you have any allergies or special dietary requirements.



Sunday Roasts

When they're gone there gone!!

Roasted 40 Day Aged Scottish Sirloin

Duck Fat Roast Potatoes, Crushed Carrot,
Yorkshire Pudding, Seasonal Vegetables, Red Wine Jus 21.00 GF*

12hr Slow Cooked Pork Belly

Crushed Carrot, Duck Fat Roast Potatoes,
Yorkshire Pudding, Seasoned Vegetables, Red wine jus 18GF *

Roasted Turkey Crown

Crushed Carrot, Duck Fat Roast Potatoes,
Yorkshire Pudding, Seasoned Vegetables, Red wine jus 18GF *

Whole Roast Free Range Chicken

Pigs in Blankets, Cranberry Stuffing, Crushed Carrot, Seasonal Vegetables,
Duck Fat Roast Potatoes, Chicken Jus (Two People or more to Share) 33 GF*

Why not add a portion of our **Cauliflower Cheese** to accompany your roast for £5.5
or a portion of our **Pigs in blankets** (GF) to accompany your roast for £7

MAINS

The Abergavenny Estate Venison Burger

Crispy Streaky Bacon, Fried Egg, BBQ Sauce, Rocket, Brioche Bun, Skin on Fries 16.50 GF*

Chicken Caesar Salad

Pan Fried Chicken Breast, Baby Gem, Anchovies, Shaved Parmesan, Croutons, Caesar Dressing 16.50 GF*

Butternut Squash, Spinach & Chickpea Curry

Basmati Rice, Garlic Naan Bread 16.25 VG GF*

Black Bean Chilli

Infused Basmati Rice, Nachos, Chive Sour Cream 14.50 Vg GF*

Hunters Chicken Burger

Pan Fried Chicken Breast, Streaky Bacon, Monterey Jack, BBQ Sauce, Brioche Bun, Skin on Fries 17 GF*
Double Up for An Extra £5

Warm Salmon Nicoise Salad

Pan Fried Salmon Fillet, Green Beans, Marinated Olives, Roasted Peppers, Roasted Cherry on The Vine Tomato's, Rocket, New Potatoes,
Courgette, Boiled Egg & a Lemon Dressing 17.75 GF

The Abergavenny Goat Curry

12hr Slow Cooked Goat Curry, Infused Basmati Rice, Garlic Nann bread 16.50 GF*

The Abergavenny Sussex Beef Burger

Crispy Streaky Bacon, Monterey Jack, Mayo, Rocket, Brioche Bun, Skin on Fries 17 GF*

Scampi & Fries

Whole Tail Breaded Scampi, Skinny Fries, Minted Peas, Homemade Tartare Sauce 16.75

SIDES

Skin on Fries 5 -Duck Fat Roast Potatoes 5

Yorkshire Pudding 1 – Parmesan & Rocket Salad 4

House Side Salad 4 – Bread & Butter 4

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