

Sunday Menu

To Start

Soup of the Day	£5.50
Served with fresh local bread & butter	
Devilled Whitebait	£5.50
On bed of mixed leaf & served with garlic mayonnaise	
Pan Seared Scallops	£9.50
With sweetcorn puree, ginger & chilli salsa	
Wild Boar Pate	£7.95
With spiced apple chutney and melba toast	
Cornish Mussels	£7.95
a la crème served with local bread	
Whole Baked Camembert	£9.95
Served with red onion jam and balsamic glazed croutons. Ideal for 2 to share	

Roasts

Choose Between

Beef Sirloin £15.00 Lamb £14.50 Chicken £13.50 Pork Belly £13.50 Nut Roast £11.00

Served with Yorkshire pudding, roast potatoes, mixed greens, carrots & gravy

Wine Suggestion

Zinfandel Ca'Momi, Napa, USA £32.50

California's signature grape, this is a powerful red that has an abundance of rich black fruit and a delicious spicy character. Firm, round tannins add structure and complexity with a long, rich Finish. Perfect with roast beef

From The Sea

Seafood Bouillabaisse	£14.95
Traditional fish stew served with gruyere cheese croutons and rouille	
Pan Roasted Sea Bream	£15.50
Served with crushed potatoes, orange braised fennel & a tomato and chervil dressing	
Larkins Battered Haddock	£12.95
Hand cut chips, mushy/garden peas, tartare sauce	
Lobster Frites	Half £21.95 Whole £41.95
Fresh lobster with garlic butter served with fries and garlic	

Wine Suggestion

Pecorino Civitas Lunaria Biodynamic, Italy £27.90

A soft and pleasant wine with aromas of citrus and orange blossom. The palate is clean and crisp with a pleasing mineral complexity.

From Garden

Super Food Salad	£10.95
Quinoa, avocado, cherry tomatoes toasted cashews & mixed leaves	
Wild Mushroom Risotto (V)	£11.95
With wild mushrooms, porcini & vermouth	

All our food is prepared in a kitchen where nuts, gluten and other allergens are present. If you have a food allergy or intolerance, please let us know when ordering. All weights are an approximate uncooked weight.

Gratuities are at your discretion, all tips go directly to staff. **Wi-Fi: Abergavenny WiFi Password: Abergavenny**



Abergavenny Burgers

Made with 100% steak mince

Mature Cheddar & Bacon Burger	£12.50
Steak burger with Abergavenny burger sauce, hand cut chips and salad	
Sussex Brie & Red Onion Chutney Burger	£13.50
Steak burger with Abergavenny burger sauce, hand cut chips and salad	
Pulled Pork Burger	£14.00
Steak burger topped with pulled pork, Jalapeños, barbecue sauce, cheddar cheese, hand cut chips and salad	
Burrells Gourmet Burger	£16.95
Steak burger topped with fresh crayfish tails and Marie Rose sauce, hand cut chips and salad	
Salsa & Avocado Burger	£13.50
Steak burger topped with sweetcorn salsa & avocado. Served with hand cut chips and salad	
Butternut Squash, Beetroot & Goats' Cheese Burger (V)	£11.50
With garlic mayo, goats' cheese & red onion chutney hand cut chips and salad	

Wine Suggestion

Pinot Noir Selection 'S' Schubert, New Zealand **£38.00**

Located within the Wairarapa Valley in the Martinborough wine region on the southern tip on New Zealand's North Island. Intense aromas of blackcurrant and cherry. Aged in both old and new French oak barriques for 16 months to produce a wonderfully smooth and elegant Wine. A great accompaniment to our fabulous burgers.

Desserts

Sticky Toffee Pudding	£5.95
With honeycomb ice cream	
Lemon Posset	£5.95
With raspberries puree	
Chocolate Brownie	£6.95
With vanilla ice cream	
Vanilla Cheesecake	£6.95
With butterscotch sauce & homemade honeycomb	
Eton Mess	£5.95
Berries with cream & meringue	
Yorvale Ice Creams & Sorbets	£4.95
3 scoops	
Ice creams: chocolate, vanilla, strawberry, honeycomb	
Sorbets: lemon, raspberry & blackcurrant	
Selection of English Cheeses	£9.50
With chutney & a selection of cheese biscuits	

Dessert Wine

Chateau Les Mingets	125ml £6.60	375ml £17.00
Sauternes, France		
Botrytised Riesling	125ml £10.20	375ml £28.00
Late Harvest Wairau River		

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