



A WARM WELCOME TO THE ABERGAVENTNY ARMS

SNACKS & SMALL PLATES

Selection of Warm Artisan Bread with Butter
Baked Camembert, Onion Marmalade, Warm Bread (Grated black Truffle £5 Supplement)
Salt and Pepper Squid, Mango & Coriander Soy Dressing
Marinated Queen Olives in Orange, Garlic & Oregano
Antipasti of Cured Meats & Dips (2 to Share)

TO START

Abergavenny Smoked Cornish Mackerel Tart, Pickled & Compressed Cucumber
Braised Kentish Lamb Faggot, Minted Mushy Peas, Split Lamb Jus
Roasted Butternut Squash, Spiced Pumpkin Seeds, Barkham Blue, Chicory Salad, Honey Dressing (v)
Roast Celeriac & Apple Soup, Candied Walnuts, Apple, Herb Oil (v)
Scottish Mussels Cooked in Green Chilli, Coriander & Lemongrass Broth, Warm Artisan Bread
Warm Tunworth Custard, Braised Spelt, Crisp Onions, Truffle (v)

TO FOLLOW

BEEF

Steamed Beef & Mushroom Suet Pudding, Glazed Shallot, Celeriac Puree, Calovo Nero

CAULIFLOWER

Roast Cauliflower Steak, Parsley & Olive Crust, Cauliflower Puree, Lebnah, Herb Oil (v)

HADDOCK

Poached Natural Smoked Haddock, Bubble & Squeak, Poached Hen's Egg,
Buttered Spinach, Whole Grain Mustard Butter Sauce

PORK

Roast Loin of Pork, Braised Pork Cheek, Cauliflower Puree, Pickled Red Cabbage & Apple Slaw, Pork Jus

STONE BASS

Roast fillet Fillet of Stone Bass, Tartare Potatoes, Crab Croquette, Seaweed Butter Sauce

VEGAN

Chickpea & Coriander Burger, Lettuce, Tomato, Red Onion, Toasted Homemade Bun, Skinny Chips,
Homemade Smoked Tomato Ketchup (v)

VENISON

Roast Haunch of Chart Farm Venison, Steamed Suet Pudding, Squashed Puree, Girolle Mushrooms,
Kale, Venison Jus

Because Abergavenny only uses ingredients in their prime, the menu can change as often as the weather they're grown in. Please be understanding if something is unavailable

Please note our Food does contain ALLERGENS, please ask for more details. (v) Denotes, Vegetarian Dishes
A discretionary service charge of 10% will be added to the bill tables over 8