



SNACKS & SMALL PLATES

Perfect to share or while you wait

Selection of Warm Artisan Bread with Butter 3.50

Baked Camembert, Onion Marmalade, Warm Bread 7.50 (Grated Black Truffle £5 Supplement)

Salt and Pepper Squid, Mango & Coriander Soy Dressing 7.95

Marinated Queen Olives in Orange, Garlic & Oregano 3.50

Antipasti of Cured Meats & Dips 8.50 (2 to Share)

TO START

Abergavenny Smoked & Charred Cornish Mackerel Tart, Pickled & Compressed Cucumber 6.95

Roasted Butternut Squash, Spiced Pumpkin Seeds, Barkham Blue, Chicory Salad,
Honey Dressing (v) 5.95

Crispy Lamb Salad, Chilli, Spring Onion & Peanut 6.95

Roast Celeriac & Apple Soup, Candied Walnuts, Apple, Herb Oil (v) 5.95

Warm Tunworth Custard, Braised Pearl Barley, Wild Mushrooms, Truffle (v) 9.95

TO FOLLOW

BEEF 14.95

Beef & Mushroom Suet Pudding, Glazed Shallot, Celeriac Puree, Black Cabbage

CAULIFLOWER 13.95

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

HADDOCK 15.95

Poached Natural Smoked Haddock, Bubble & Squeak, Poached Hen's Egg,
Buttered Spinach, Light Curried Cream, Samphire

PORK 16.95

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

STONE BASS 17.95

Pan Roast Stone Bass Fillet, Tartare Potatoes, Crab Croquette, Seaweed Butter Sauce, Black
Cabbage

VEGAN 12.95

Chickpea & Coriander Burger, Lettuce, Tomato, Red Onion, Homemade Bun, Skinny Fries, Smoked
Tomato Ketchup

VENISON 18.95

Roast Venison, Venison Suet Pudding, Butternut Squash 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

All Prices are inclusive of 20% VAT.

Please note our Food does contain ALLERGENS, please ask for more details. (v) Denotes, Vegetarian Dishes

A discretionary service charge of 12.5% will be added to the bill tables over 8



CLASSICS with a twist

ABERGAVENTNY BURGER 13.95

Grilled Beef Burger, Lettuce, Tomato, Red Onion, Toasted Homemade Bun, Skinny Chips, Homemade Coleslaw & Burger Sauce

With Grilled Bacon 1.00

With Blue Cheese 1.00

With Ashmore Cheddar 1.00

SHEPHERDS PIE 14.95

Braised Kentish Lamb Shank Shepherd's Pie, Mixed Seasonal Vegetables

FISH & CHIPS 14.95

Roast Loin of Cod, Minted Pea Puree, Warm Tartare Sauce, Scraps, Beef Dripping Chips

SAUSAGE & MASH 12.95

Pork & Hop Sausage Wheel, Parsley Mash, Celeriac Puree, Glazed Shallot, Pork Jus

HAM, EGG & CHIPS 13.95

Slow Cooked Berkshire Ham Hock, Crispy Hen's Egg. Beef Dripping Chips

BAGELS (Served with Skinny Fries) Available until 3pm

Salt Beef, Gherkin, Sauerkraut, Russian Dressing 9.50

Smoked Salmon, Dill Crème Fraiche, Cucumber, Rocket 8.50

ON THE SIDE all 3.00

Cabbage, Leeks, Peas

Chanteray Carrots in Tarragon Butter

Beef Dripping Chips

Skinny Chips

Creamed Potato

Honey & Thyme Piccolo Parsnips

TO FINISH All at 6.95

Dark Chocolate Tart, Horlick's Ice Cream, Honeycomb

Calvados Parfait, Granny Smith Sorbet, Amoretti Crumb

Date & Toffee Pudding, Caramelised Banana's, Vanilla Ice Cream

Orange Blossom & Labneh Cheesecake, Tahini Crumb, Spiced Pear Compote

Steamed Lemon Sponge, Apple & Blackberry Compote, Vanilla Custard

Selection of Sussex Cheese, Quince Jelly, Fruit Chutney, Artisan Walnut & Date Bread, Crackers (£2.50 Supplement)

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

All Prices are inclusive of 20% VAT.

Please note our Food does contain ALLERGENS, please ask for more details. (v) Denotes, Vegetarian Dishes

A discretionary service charge of 12.5% will be added to the bill tables over 8