



### SNACKS & SMALL PLATES .....

*Perfect to share or while you wait*

- Selection of Warm Artisan Bread with Butter 3.50
- 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)
- Baked Camembert, Onion Marmalade, Warm Bread 7.50

### STARTERS

- Eggs Benedict, Roast English Gammon Ham, Truffle Hollandaise 7.95
- Roast Celeriac & Apple Soup, Candied Walnuts, Apple, Herb Oil (v) 5.95
- Abergavenny Smoked Charred Cornish Mackerel Tart,  
Pickled & Compressed Cucumber 6.95
- Pressed Pheasant, Beetroot & Smoked Bacon Terrine, Roasted Quince & Walnut Dressing  
6.95
- Roasted Butternut Squash, Spiced Pumpkin Seeds, Barkham Blue,  
Chicory Salad, Honey Dressing (v) 5.95

### MAINS

- Roast 40 Day Aged Sirloin of Beef, Yorkshire Pudding, Beef Dripping Roast Potatoes,  
Seasonal Vegetables, Celeriac Puree 16.95
- Roast Loin of English Pork, Apple Sauce, Crackling, Beef Dripping Potatoes.  
Parsnip Puree, Seasonal Vegetables 15.95
- Roast Breast of Free Range Chicken, Pig in Blanket, Apricot & Sage Stuffing,  
Beef Dripping Potatoes, Seasonal Vegetables 15.95
- Natural Smoked Haddock, Bubble & Squeak, Poached Hen's Egg, Grain Mustard Cream 15.95
- Beer Battered Fillet of Cod, Triple Cooked Chips, Mushy Peas, Tartar Sauce 14.95
- Roast Cauliflower Steak, Celeriac Puree, Olive Oil Roast Potatoes, Seasonal Vegetable (v)  
13.95

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



### **SIDES all £3.00**

Beef Dripping Roast Potatoes  
Honey & Thyme Piccolo Parsnips  
Triple Cooked Chips  
Ashmore Cauliflower Cheese  
Crushed Carrot & Swede  
Yorkshire Pudding 50p

### **DESSERTS all 6.95**

Calvados Parfait, Granny Smith Sorbet, Amoretti Crumb  
Dark Chocolate Tart, Horlicks Ice Cream. Honeycomb  
Date & Toffee Pudding, Caramelised Banana's, Vanilla Ice Cream  
Orange Blossom & Labneh Cheesecake, Tahini Crumb, Spiced Pear Compote  
Steamed Lemon Sponge, Vanilla Custard, Apple & Blackberry Compote  
Selection of Sussex of Cheese, Quince Jelly, Chutney, Pickled Onions  
Homemade Date & Walnut Bread, Crackers (£2.50 Supplement)

### ***What's on at the Abergavenny .....***

**LIVE MUSIC – Randy & The Rockets 22<sup>nd</sup> February**

**NEW - Monday Nights are Pint & a Pie Night – From £12.95**

**NEW – Wednesday Evenings – The Steak Experience - a selection of prime cuts , chops & glass of wine from £ 15.95**

**NEW – Friday Fish Night – Chefs menu from the catch of the day**

**Reservations now being taken for Special Valentines Menu – Book your table today**

**A 6 course Tasting Menu accompanied by Tempus Two Vineyard Wines – 20<sup>th</sup> February**

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