

STARTERS

The Abingdon Arms vegetable soup of the day served with bread and butter (v/ve) 8.25
Caprese di bufala salad – Fresh buffalo mozzarella, sliced tomato, oregano, pesto, olive oil (v/gf) 8.5
Mushroom, spinach and garlic fricassee on bread, parmesan (v) 8.5
Organic baked brie in filo pastry served with seeds, walnuts & honey (v) 8.95
Gnocchi in a creamy gorgonzola sauce topped with parmesan 8.5 (v)
Whitebait served on a bed of garlic mayonnaise 8.5
Deep fried calamari served with garlic mayonnaise and tomato, caper, red onion salsa 8.75
Luxury chicken liver pate served with red onion chutney and toasted brioche 8.75

PUB CLASSICS

Sri Lanka cashew nut curry served with coconut rice (v/ve/gf) 17.95
Mushroom, spinach, Italian truffle oil and parmesan risotto (v/gf) 17.75
Chicken and mushroom pie with served green vegetable panache 19.25
Beef and ale pie served with seasonal vegetables 19.75
Beef burger, cheddar, bun, house slaw, fries, pickles and chutney 18.25
Lancashire sausage and mash served with caramelised onion gravy 17.5
Slow cooked pork belly served with creamy mashed potato, vegetable panache, red wine jus 19.75
Chicken thighs skewer served with fries and house salad 17.95
Chicken tikka masala, coriander and coconut rice 17.25
Homemade meatballs cooked in a garlic and tomato sauce served with pomme puree 16.95

VEGGIE SPECIALS

Seven crispy Quorn vegan wings, fries and house salad (ve/v) 17.25
Breaded camembert burger served with house slaw, fries, pickles and chutney 17.25
Plant-it super beef-free burger, cheese, house slaw, chutney, fries (v) 17.25

SPECIALITY PASTA

Today's special, when it's gone it's gone!

Slow cooked beef lasagne served with seasonal green vegetables 16.95

Creamy smoked salmon and spinach tagliatelle topped with parmesan cheese 17.95
Penne Quattro Fromaggi – selection of 4 cheeses melted in a creamy sauce, wilted spinach (v) 17.75
Creamy pesto fusilli topped with parmesan cheese(v) 17.25
Tagliatelle Bolognese - Rich Italian slow cooked beef ragu topped with parmesan cheese 17.85

Steaks

8oz Sirloin steak served with garlic butter, chips and salad (gf) 24.95
8oz Ribeye steak served with house salad, garlic butter and chips (gf) 25.95
8oz Rump steak served with garlic butter, chips and house salad (gf) 22.25

FISH SPECIALS

Fillet of salmon served with new potatoes, vegetable panache, beurre noisette sauce 19.95
Fish & chips– Cornish haddock in beer batter, chunky chips, mushy peas and tartare sauce 17.75
Fish pie topped with creamy mashed potato and green vegetables 18.75

SIDES: all 5.5 – Skinny chips, Chunky chips, House vegetable panache, Mixed salad

Halloumi fries 6.5

'Cheesy chips' – Chips with melted cheese 7 (add garlic mayo for 50)

Monday & Tuesday 12-2:30 - Bar Menu

Wednesday 12-8:30 - Wood Fired Pizzas

Thursday to Saturday 12-3/6-9 - A La Carte

Sunday 12-4 - Sunday roasts and options of the A La Carte menu

Thursday to Saturday 3-6 - A La Carte options available (please ask staff for details)

CHILDREN'S MENU: all 8.5

Recommended for children under 5

A choice of:

Mac and cheese (V)

Penne in tomato sauce (V)

Fish, chips and peas

Spaghetti Bolognese

Sausage, chips and peas

PLUS A scoop of vanilla ice cream

AND Robinsons strawberry and apple juice or a glass of cold milk

PUDDINGS

Orange & cinnamon sticky toffee pudding with toffee sauce and vanilla ice cream 8

Pair with a glass of Pedro Ximenez, Spain 4.5

Luxury chocolate gateau served with chocolate ice cream 8

Pair with a glass of Taylor's LBV Port, Portugal 5.2

Baked vanilla cheesecake served with berry compote (gf) 8

Pair with a glass of Sauternes, France 4.8

Carrot cake served with salted caramel ice cream (gf) 8

Pair with a glass of Moscato D'Asti, Italy 4.8

Scoops of ice cream – Vanilla, Chocolate, Strawberry, Salted Caramel,
Rum and Raisin, Blackcurrant and clotted cream - £2 per scoop

COFFEE AND TEA

Single espresso 3 / Double espresso 3.3

Latte 3.3

Flat white 3.3

Cappuccino 3.3

Americano 3.3

Single macchiato 3.1 / Double macchiato 3.3

Teas: all 2.8 – Earl grey, English breakfast, Peppermint, Chamomile, Green

Add caramel or vanilla syrup 0.75

Oat milk option available 0.5

Please advise us in advance of any dietary requirements or food intolerances

A selection of dishes are available Gluten Free, please ask staff for options

Please note that all fish dishes may contain traces of bone

A discretionary service charge of 10% will be added to your bill. 100% of all tips go to our team



The Abingdon Arms, Beckley, High Street, OX3 9UU, 01865 655 667

A la carte