

à la carte

DECEMBER A LA CARTE

STARTERS

The Abingdon Arms winter vegetable soup of the day served with house bread and butter (v/ve) 7.95

Mushroom, spinach and garlic fricassee on bread, parmesan (v) 8.5

Organic baked brie in filo pastry served with seeds, walnuts and honey (v) 9

Gnocchi – in either a creamy gorgonzola sauce topped with parmesan or a rich tomato Napoli sauce with garlic and basil 8.5 (v)

Classic prawn and avocado cocktail served with buttered bread 8.75

Deep fried calamari served with garlic mayonnaise and tomato, caper and red onion salsa 8.75

Luxury chicken liver pate, sweet tomato chutney, toasted brioche 8.5

Ham hock terrine served with piccalilli, toast and chutney 8.5

PUB CLASSICS

Sri Lanka cashew nut curry served with coconut rice (v/ve) 17.25

Beef and ale pie served with seasonal vegetables 19.25

Beef burger, cheddar, black bun, house slaw, fries, pickles and chutney 17.5

Slow cooked pork belly served with creamy mashed potatoes, green vegetables, rich red wine jus 19.25

Winter vegetable risotto of the day (v/ve) 17.25

Free range golden turkey ballotine stuffed with apricots and cranberries, pigs in blankets and the traditional Christmas trimmings 18.95

Pan fried pheasant breast and confit leg served with dauphinoise potatoes, braised red cabbage and red wine jus 18.75

SPECIALITY PASTA

Penne Quattro Fromaggi – a selection of 4 cheeses melted in a creamy sauce, wilted spinach (v) 16.95

Creamy pesto penne (v) 16.5

Creamy smoked salmon and spinach tagliatelle 17.5

Spaghetti Bolognese – rich beef Italian ragu topped with parmesan 17.5

FISH SPECIALS

Fillet of salmon served with new potatoes, vegetable panache and beurre noisette sauce 19.5

Fish & chips– Cornish haddock in beer batter, chunky chips, garden peas and tartare sauce 17.25

STEAKS

Matured 8oz sirloin steak served with garlic portobello mushroom stuffed with cherry tomatoes, wild spinach and smoked cheese and chunky chips, garlic butter 23.95

SIDES: all 5

Skinny chips, Chunky chips, House vegetable panache, Onion rings,

Creamy mashed potato, Mixed leaf salad

Upgrade to truffle and parmesan fries 6.5

Wednesday 12-3/6-8:30 – Wood Fired Pizzas

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

Sunday 12-4 – A La Carte and Sunday roasts

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

CHILDREN'S MENU: all 7.5

Recommended for children under 5

Rich tomato pasta with parmesan cheese (v)

Fish and chips with peas and tartare sauce

Sausage and house chips

Chicken goujons with house chips and peas

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 7.5

Pair with a glass of Taylor's LBV Port, Portugal 5.1

Baked vanilla cheesecake served with berry compote 7.5

Pair with a glass of Sauternes, France 4.7

Handmade carrot cake served with salted caramel ice cream 7.5

Pair with a glass of Moscato D'Asti, Italy 4.7

Classic Italian Tiramisu 7.5

Affogato al caffe 4.8

Ice cream: Vanilla, Chocolate, Strawberry, Salted Caramel. Mango sorbet 2 per scoop

COFFEE AND TEA

We support a speciality coffee trader – Jericho coffee based in Oxford

Single espresso 2.8 / Double espresso 3

Latte 3.1

Flat white 3.1

Cappuccino 3.1

Americano 3.1

Single macchiato 2.8 / Double macchiato 3

Teas: all 2.5 – Earl grey, English breakfast, Peppermint, Chamomile, Green

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



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

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