

or coffee

STARTERS

The Abingdon Arms soup of the day served with house bread (v/ve) 7.95
Mushroom, spinach and garlic fricassee on toasted bread, parmesan (v) 8.5
Multi seed house hummus served with vegetable crudities, pumpkin seeds and house bread (v/ve) 7.5
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)
Caprese di bufala - Fresh buffalo mozzarella, sliced tomato, oregano, basil, olive oil (v) 9.25
Watermelon and feta salad served with honey and walnuts (v) 9.5/14.5
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

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, brioche bun, house slaw, fries, pickles and chutney 17.5
Pork Valdostana topped with mushrooms and cheese, seasonal vegetables, served with creamy mashed potatoes 18.95
Pork meatballs in a rich tomato and onion sauce, buttered mashed potato 16.5

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
Penne al forno - fresh penne pasta, chicken, mushroom and peppers in a creamy cheese sauce, mozzarella and parmesan, oven baked 17.75
Traditional spaghetti carbonara 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

8oz Sirloin steak, chips, salad & choice of red wine jus or garlic butter 24.95

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 red velvet cake served with strawberry ice cream 7.5

Handmade carrot cake served with salted caramel ice cream 7.5

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

Affogato al caffe 4.8

Ice cream: Vanilla, Chocolate, Strawberry, Salted Caramel 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

A La Carte