

à la carte

FEBRUARY A LA CARTE

STARTERS

Whilst you wait... A bowl of mixed olives served with bread and butter (v) 6

The Abingdon Arms winter vegetable soup of the day served with 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 & honey (v) 9.25

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 cocktail served with buttered bread 8.5

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

Duck spring rolls served on a bed of aromatic rice 8.25

Luxury chicken liver pate, chutney, toasted brioche 8.5

PUB CLASSICS

Sri Lanka cashew nut curry served with coconut rice (v/ve/gf) 17.75

Mushroom, spinach and Italian truffle oil risotto (v) 17.25

Plant based burger beef style, bun, house slaw, fries, pickles and chutney (v) 16.5

Beef and ale pie served with seasonal vegetables 19.25

Beef burger, cheddar, bun, house slaw, fries, pickles and chutney 17.95

Pan fried pheasant breast and confit leg served with dauphinoise potatoes, braised red cabbage and red wine jus 19.25 (gf)

Slow cooked lamb shoulder with creamy mashed potato, green vegetables, red wine jus (gf) 22.95

Chicken and mushroom pie served with seasonal vegetables 19.25

Lancashire sausage and mash served with caramelised onion gravy 17.5

SPECIALITY PASTA

Penne Quattro Fromaggi – selection of 4 cheeses melted in a creamy sauce, wilted spinach (v) 17.5

Creamy pesto penne (v) 17.25

Creamy smoked salmon and spinach tagliatelle 17.95

Pasta topped with a rich Italian ragu and parmesan 17.5

FISH SPECIALS

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

Fish & chips– Cornish haddock in beer batter, chunky chips, mushy peas and tartare sauce 17.5

Cornish cod fillet served with spinach, fine beans, new potatoes, fish velouté sauce 19.5

STEAKS

8oz sirloin steak served with garlic butter, chips and salad 24.95

SIDES: all 5

Skinny chips, Chunky chips, House vegetable panache, Onion rings, Mixed leaf salad

Truffle and parmesan fries 6.5

'Cheesy chips' – Chips with melted mature cheddar 6 (add garlic mayo for 50p)

Wednesday 12-3/6-8:30 - 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 with caramel sauce

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 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

A selection of cheese and biscuits including cheddar, smoked cheddar, spicy cheddar, cranberry cheddar and a truffle cheese 8.5

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

or la carte