

# à la carte

## JANUARY 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

Luxury chicken liver pate, 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/gf) 17.75

Winter vegetable risotto of the day with parmesan (v/gf) 17.25

Beef and ale pie served with seasonal vegetables 19.25

Beef burger, cheddar, brioche 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 served with creamy mashed potato, green vegetables, red wine jus 22.95 (gf)

### SPECIALITY PASTA

Penne Quattro Fromaggi – a 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

### 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, garden peas and tartare sauce 17.50

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

### STEAKS

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

### 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 chocolate 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**

Classic Italian Tiramisu 7.5

A selection of cheese and biscuits 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

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