

SMALL PLATES

3 small plates for £18.95 | 5 small plates for £29.95

Chef's Soup of the Day /vg Warm bread	£5.95
Hummus /vg Olive oil, flatbread	£6.95
Buttermilk Chicken Tenders Pesto mayo	£9.95
Braised Beef Brisket & Guinness Croquettes Wholegrain mustard & honey mayo	£9.95
Moroccan Spiced Cauliflower Bites /vg Vegan Harrissa mayo	£6.95
Salt & Pepper Squid Tartare sauce	£7.95
Macaroni Cheese Bites /v Sweet chilli sauce	£8.95
Garlic King Prawns Toasted baguette	£10.95
Hot Honey Halloumi /v Mint yogurt	£9.95
Corn Riblets /vg Vegan citrus mayo	£7.95

SHARERS

Nachos /v Guacamole, salsa, sour cream, jalapeños	£9.95
Add: Braised Beef Brisket	£3.95
Fully Loaded Fries Mozzarella, cheddar, bacon bits, jalapeños, chipotle mayo	£12.95
Add: Braised Beef Brisket	£3.95
Chicken Wings 6 for £8.95 / 12 for £16.95 Hot Sauce Salt & Pepper BBQ Served with Blue Cheese Dip	

SALADS

Grilled Mediterranean Veg & Giant Couscous Salad /vg Tomatoes, olives, parsley & citrus dressing	£14.95
Chicken Caesar Salad Grilled chicken breast, baby gem lettuce, Parmesan, croutons, Caesar dressing	£14.95
Green Goddess Salad /vg Baby gem lettuce, spinach, cucumber, spring onion, fresh herbs, sunflower seeds, avocado, dressing	£12.95
Upgrade Your Salad! Add: Grilled Chicken / Grilled Halloumi	£3.95
Add: Bacon	£1.95

Allergies: Our kitchen handles allergens, including milk, eggs, wheat, peanuts, soya, shellfish, fish, celery, crustaceans, mustard, sesame, and tree nuts. While we take precautions, cross-contamination is possible. Please note, we use cooking oil derived from genetically modified soya. Please inform your server of any allergies before ordering.
/v - Vegetarian /vg - Vegan

THE ABERCORN ARMS

BURGERS

All served with lettuce, tomato, pickles, skin on fries

Big Abercorn 6oz beef patty, braised beef brisket, burger sauce, smoked Monterey Jack	£19.95
Classic 6oz beef patty, burger sauce Add: Cheese + £1.00	£15.95
Mac Daddy Burger 6oz beef patty, American cheese, bacon, macaroni cheese bite, onion jam	£17.95
Buttermilk Fried Chicken Buttermilk fried chicken breast, garlic mayonnaise	£16.95
Cajun Chicken Burger Grilled Cajun chicken breast, mayo	£16.95
Plant Burger /vg Moving Mountains vegan patty, ketchup, cheese	£15.95
Halloumi /v Grilled halloumi, aubergine, red pepper, pesto mayo	£15.95
Upgrade Your Burger! Bacon / Cheese / Jalapeños	£1.00
Macaroni Cheese Bite	£2.00
Braised Beef Brisket	£3.95

GRILL

Ribeye £26.95

Fillet £29.95

Cajun Butterfly Chicken Breast	£17.95
Gammon & Pineapple	£16.95
Chimichurri Cauliflower Steak /vg	£15.95
Served with chunky chips, grilled mushroom and tomato	

SAUCES

£2.50 each

Peppercorn Chimichurri
Blue Cheese Mushroom
Red Wine Jus Parsley Sauce

SIDES

£3.95 each

Seasoned Fries Creamed Spinach
Buttered Peas Chunky Chips
Onion Rings Mashed Potatoes
House Salad Coleslaw
Green Beans Truffle & Parm Fries (+ £1.00)

PUB CLASSICS

Pie of the Day /v option available	£18.95
Mashed potato or chunky chips, peas, proper gravy	
Fish & Chunky Chips	£18.95
Ale-battered cod, tartare sauce, mushy peas	
Sausage & Mash	£16.95
Cumberland sausages, mashed potato, peas, proper gravy	

MAINS

Chicken Schnitzel Breaded chicken fillet, Caesar salad, seasoned fries	£18.95
Pan-fried Sea Bass Garlic crushed new potatoes, green beans, lemon beurre blanc	£21.95
BBQ Baby Back Pork Ribs 1/2 rack £15.95 Full rack £21.95 Coleslaw, skin on fries	
Chargrilled Hot Honey Halloumi Kebab /v Onion, peppers, tomato salsa dip, salad. Seasoned fries or rice	£16.95
Tandoori Chicken Kebab Onion, pepper, mint sauce dip, salad. Seasoned fries or rice	£16.95
Spring Pea & Shallot Ravioli /vg Olive oil, lemon, fresh herbs	£17.95

PIZZA

12" Stonebaked

Margherita /v Tomato, mozzarella	£11.95
Pepperoni Tomato, mozzarella, pepperoni	£13.95
Meat Feast Tomato, mozzarella, ham, pepperoni, chicken, bacon	£15.45
Halloumi /v Tomato, mozzarella, roquito pepper, olives, sweet chilli	£15.45
BBQ Chicken BBQ sauce, mozzarella, onions, red peppers	£15.45

DESSERTS

Sticky Toffee Pudding /v Toffee sauce, vanilla ice cream	£7.45
Summer Berry Eton Mess /v	£7.45
Apple Tart /vg - Vegan vanilla ice cream	£7.45
Warm Chocolate Brownie /v Vanilla ice cream	£7.45
Ice Cream & Sorbet Selection /v Three scoops - Ask your server for flavours!	£5.95

Lunch Offer
Sandwich + drink
for £5.95
Monday - Friday

2-4-1 Burgers & Pizzas
All day Monday
& Tuesday

Wing Wednesday
£1 wings - Order as
many you like!

Steak Thursday
Steak, fries, sauce + house beer,
cider, wine or soft drink
Ribeye £18.95 | Fillet £20.95

2-4-1 Sunday Roasts
After 6pm with
pre-booked tables

THE ABERCORN ARMS WINE LIST

WHITE WINES

Name – Origin – Tasting Notes	175ml	250ml	375ml half-bottle	Bottle
Sauvignon Blanc – Paterson’s Grove, NZ Gooseberry, lychee flavours, mineral	7.50	10.00	15.20	29.95
Dry White – Marcel Hubert, FR Fruity & dry, easy-drinking wine	6.20	8.30	12.70	24.95
Chablis – Alain Geoffroy, FR Steely & refreshingly dry, mineral & tropical	8.70	11.70	17.70	34.95
Chenin Blanc – Kleindal, SA Pear, guava & yellow stone fruits, crisp & fresh	7.20	9.70	14.70	28.95
Chardonnay – St Marc /vg, FR Juicy, white peach & tropical fruit on the nose	7.50	10.00	15.20	29.95
Sauvignon Blanc – Concha y Toro, CL Fresh & bright, citrus, gooseberry & pear fruits	7.00	9.30	14.20	27.95
Rioja Blanco – El Coto, ES Un-oaked made using mainly Viura, zesty	7.70	10.30	15.70	30.95
Bacchus – Chapel Down, UK Fresh, crisp, elderflower, grapefruit, melon	7.20	9.70	14.70	28.95
Sancerre – Domaine Girault, FR Refined & elegant, generous, stone-fruit	9.20	12.30	18.70	36.95
Chardonnay – Concha y Toro, CL Aromas of pineapple, citrus & vanilla	7.50	10.00	15.20	29.95
Picpoul – Combe Rouge, FR Apple, pear, lime, lemon, light-bodied, crisp	7.70	10.30	15.70	30.95
Pinot Grigio, IT Typically crisp & elegant, almondy	7.20	9.70	14.70	28.95
Albariño – Etra Rias Baixas, ES Pineapple & mango with refreshing citrus flavours	8.70	11.70	17.70	34.95
Gavi di Gavi – DOCG Conte di Alari, IT Delicate, aromatic, floral palate, peachy undertones	8.70	11.70	17.70	34.95

RED WINES

Name – Origin – Tasting Notes	175ml	250ml	375ml half-bottle	Bottle
Pinot Noir – Los Gansos, CL Enveloping, velvety, rich but refreshing with light tannis	7.50	10.00	15.20	29.95
Cabernet Sauvignon – Concha y Toro, CL Fruit-bomb with a lush black gateaux flavour	7.50	10.00	15.20	29.95
Côtes du Rhône, FR Strong white pepper smell, sweet, spicy red cherry	7.50	10.00	15.20	29.95
Beaujolais – Côtes de Brouilly, FR Refreshing light-bodied wine, subtle strawberry	8.20	11.00	16.70	32.95
Shiraz – The Landings /vg, AU Blackcurrant, plum fruit, hint of spice	7.50	10.00	15.20	29.95
Rich & Fruity Red – Marcel Hubert, FR Typical southern blend, ripe & juicy	6.20	8.30	12.70	24.95
Bordeaux – Château Tabuteau St. Emilion, FR Strong blackcurrant & a long finish	9.00	12.00	18.20	35.95
Merlot – Concha y Toro, CL Red black fruit combine, mocha, hints of ripe fig	7.50	10.00	15.20	29.95
Rioja Tempranillo – Siglo, ES Deep mulberry, cinnamon, cherry, plum fruit, vanilla	8.20	11.00	16.70	32.95
Malbec – Trivento, AR Mouth watering & voluptuous with juicy soft tannins	8.20	11.00	16.70	32.95
Pinotage – Kleindal, SA Plum, blackberry, full bodied, hints of prunes & banana	7.50	10.00	15.20	29.95
Amicale – Cantine di Ora, IT Full bodied, blackberry flavours, hint of oak & spice	8.00	10.70	16.20	31.95
Primitivo Salento Doppio, IT Juicy red plums & red cherries – rounded, warm & silky	7.70	10.30	15.70	30.95
Nuits St Georges – Domaine Chauvenet 2022, FR Velvety smooth red, ripe fruit character, big soft tannins	–	–	–	60.95
Châteauneuf-du-Pape – Grand Tinel 2012, FR Fruit flavours, herb aromas, strong spicy character	–	–	–	54.95
Margaux – La Dame d’Angludet 2019, FR Supple dark fruits, liquorice, spice notes, ripe tannins	–	–	–	50.95
St Julien – Les Fiefs de Lagrange 2015, FR Soft & round palate, notes of fresh black fruits & spices	–	–	–	56.95

ROSÉ

Name – Origin – Tasting Notes	175ml	250ml	375ml half-bottle	Bottle
Pinot Grigio Blush - Seramis, IT Hints of cranberries, zingy citrus, fruity red berry	7.00	9.30	14.20	27.95
Zinfandel Rosé – Highbridge, US Sweet, strawberry bubblegum	7.20	9.70	14.70	28.95
English Rosé – Chapel Down, UK Fresh, raspberries, strawberries & cream	7.20	9.70	14.7-	28.95
Provence – Henri Gaillard Rosé, FR Strawberries, raspberries, exotic fruits, well balanced	8.50	11.30	17.20	33.95
Whispering Angel – Château d’Esclans 2023, FR Perfumed, elegant summer fruits, cherry	Half-bottle: 24.95	Bottle: 41.95	Magnum: 78.95	

CHAMPAGNE & SPARKLING

Name – Origin – Tasting Notes	200ml	Bottle
Prosecco Spumante, IT Elegant, delicate lemon flavours, fine bubbles	10.25	28.95
Prosecco Spumante Rosé, IT Delicate red berry notes, crisp, refreshing style	10.25	28.95
Lombard Brut NV, FR Elegant and mineral-driven, citrus fruit, crisp finish	19.25	–
Chapel Down Brut NV, UK Red apple, citrus, strawberry, fine bubbles	11.35	31.95
Chapel Down Brut Rosé NV, UK Crisp, redcurrant, citrus, wild strawberry	11.35	31.95
Paul Langier Brut NV, FR Celebratory champagne, fruit, soft, appealing acidity	–	32.95
Lanson Black Label NV, FR Light, dry, persistent mousse & a fruit finish	–	51.95
Veuve Clicquot Yellow Label, FR Very fresh nose with mineral notes, flowers, yellow & citrus fruits	–	61.95
Laurent-Perrier Cuvée Rosé Brut NV, FR Very fresh nose with mineral notes, flowers, yellow & citrus fruits	–	91.95

125ml glass available on request