THE ABERCORN ARMS

SUNDAY MENU

STARTERS

Burrata, heritage tomatoes, baby basil, olive oil $/v$	£8.5
Buffalo hot wings, blue cheese mayo	£7.5
Spiced cauliflower with tahini dressing $/vg$	$\pounds 5.5$
Charred squid, chorizo, salsa verde	£9.0
Brisket croquettes, maple chipotle dip	£7.5
SHARERS	
Smoked Meat Sharer – brisket, baby back ribs, sausage, chicken, coleslaw, corn, mac ${\mathscr E}$ cheese croquettes	£26.0
Nachos – Melted cheese guacamole, salsa, sour cream, jalapeño /v Add: Smoked beef brisket + $\pounds 2.0$	£9.0
Hummus – Warm pitta, marinated olives /vg	£4.0
Dirty fries – Pulled brisket, cheese, spicy mayo, pickles	£9.0
Vegan dirty fries – Ranch dressing, hot sauce, vegan mozzarella, crispy shallots $/vg$	£8.0

ROASTS

All served with a Yorkshire pudding, roast potatoes, seasonal vegetables and proper gravy

Roast sirloin of beef	£18.0	Trio of roasts	£19.5
Roast chicken	£15.5	Vegan Wellington – Mushroom & cashew	£15.5
Roast leg of lamb	£18.5	(*served without Yorkshire pudding)	
Roast belly of pork	£15.0		

SHARING ROAST £32.0

Served in a monster Yorkie with your choice of three meats and lashings of gravy

MAINS

Classic Caesar salad Add: Smoked chicken + £4.0 Add: Grilled halloumi + £3.0	£10.0
Mediterranean vegetable tart, rocket, cherry tomato ${\mathscr E}$ pickled shallot salad $/vg$	£13.0
Pan fried fillet of seabream, herb roasted new potatoes, green beans, sauce vierge	£18.0

BURGERS

Classic burger – Aged beef, American cheese, pickles, beef tomato, fries	£14.5
Big Smoke burger - Aged beef, smoked brisket, smoked cheddar, pickles, beef tomato, fries	£17.0
Buttermilk fried chicken burger – BBQ sauce, jalapenos, chipotle slaw, pickles, fries	£15.5
Big Jack burger – Crispy jack fruit, vegan smoked cheddar, chipotle slaw, maple hot sauce fries /vg	£14.5
Add: Streaky bacon / Red onion jam / Jalapeños + 50p	

SIDES	
Skin on fries	£4.5
Roast potatoes	£4.5
Heritage tomato ${\mathscr E}$ rocket salad	£4.5
Hispi cabbage, green beans ど leeks	£4.5
Red cabbage coleslaw	£4.0
Onion rings	£4.0

2-4-1 on Pizza, All Day Every Monday

2-4-1 on Burgers Every Tuesday

Buy one get one free on freshly prepared handmade pizzas.

Buy one get one free on tasty burgers from our main menu.

DESSERTS

Eton mess	£5.0
Chocolate brownie Choice of custard or ice cream	£6.0
Ice cream ${\mathscr E}$ brownie sundae	$\pounds 5.5$
Vegan vanilla cheesecake, blueberry compote /vg	£6.0
Selection of ice creams: Vanilla, Chocolate, Strawberry	£4.5
Sticky toffee pudding, butterscotch sauce,	£6.0
Choice of custard or ice cream	

Steak Day Every Thursday

Steak, Sides, Sauce & Drink Ribeye £17.5 - Fillet £19.5 Saturday Bottomless Brunch

£40 per person for 2 hours. Includes a main course plus bottomless drink of your choice

WHITE WINES	175ml	250ml	Bottle
Trebbiano – Sospiro Italy – Crisp - Floral - Stone Fruit	£4.70	£6.70	£20.00
Organic Verdejo – Embrujo <i>Spain – Dry - Pear - Citrus</i>	£5.40	£7.70	£23.00
Vinho Verde – Signus, Quinta da Lixa Portugal – Apple - Grapefruit - Slight Spritz	£5.75	£8.20	£24.50
Pinot Grigio – Pete's Pure Australia – Melon - Honey - Nutty	£6.30	£9.00	£27.00
Picpoul Sauvignon – Domaine de Belle Mare France – Dry - Zingy - Gooseberry	£6.65	£9.60	£28.50
Chardonnay – Estate, De Martino Chile – Citrus - Toasted almond - Peach	£6.80	£9.70	£29.00
Sauvignon Blanc – Frost Pocket Marlborough New Zealand – Lime - Gooseberries - Green Pepper	£7.00	£10.00	£30.00
Viognier – The Hermit Crab, Marsanne Australia – Candied ginger - Nectarine - Pistachio	-	_	£29.50
Gavi di Gavi – La Minaia, Nicola Bergaglio Italy – Fresh - Ripe pear - Red Apple	-	_	£31.50
Albariño – Journey Collection, Ramón Bilbao Spain – Apricot - Mango - Tropical Fruit	-	_	£33.00
Pouilly-Fumé – Chateau Favray France – Elegant - Lime - Grapefruit	-	-	£44.00

175ml	250ml	Bottle
£4.70	£6.70	£20.00
£5.40	£7.70	£23.00
£5.60	£8.00	£24.00
£6.30	£9.00	£27.00
£6.55	£9.35	£28.00
£6.80	£9.70	£29.00
£7.25	£10.45	£31.00
-	-	£30.50
-	-	£33.50
_	_	£35.50
_	_	£37.00
	£4.70 £5.40 £5.60 £6.30 £6.55 £6.80	£4.70 £6.70 £5.40 £7.70 £5.60 £8.00 £6.30 £9.00 £6.55 £9.35 £6.80 £9.70

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Jolaseta Rosado – Bodegas Agronavarra Spain – Red fruit - Spice - Dry	£5.40	£7.70	£23.00
Petit Rosé – Ken Forrester France – Elegant - Fruity - Spicy - Strawberry	£6.45	£9.20	£27.50
Rosé Cotes de Provence – Azure, Mirabeau France – Light - Elegant - Red Summer Fruits	£9.45	£13.50	£40.50

175ml 250ml

Bottle

BIG SMOKE BEERS

KEG	
Helles - Lager - 4.7% Crisp - Dry - Light	£5.50
Electric Eye - Pale - 5.0% <i>Clean - Dry - Crisp</i>	£6.50
Cold Spark - Citra - 3.6% Bright - Easy drinking - Sessionable	£6.00
Medicine Man - IPA - 6% West Coast IPA - Bright - Hoppy	£6.90
Pilsner - Lager - 4.0% Crisp - Dry - Light	£5.40
Big Smoke Cider - 4.7% Clean - Refreshing - Lightly Sparkling	£5.50
CASK	
Solaris - Session Pale - 3.8%	£4.70

ASK FOR OUR DAILY CHANGING KEG AND CASK BEER LIST

HOUSE FAVOURITES

Citrus - Light Malt - Easy Drinking

Big Smoke London Dry Gin Merchant's Heart Tonic, slice of pink grapefruit	£6.30
Big Smoke Sicilian Lemon Merchant's Heart Tonic, slice of lemon	£6.70
Big Smoke Rhubarb & Pink Lemonade Merchant's Heart Hibiscus Tonic, slice of lime	£6.70
Pimm's ど Lemonade 50ml Pimm's, lemonade, fresh fruit	£8.00
Jug of Pimm's & Lemonade 150 ml Pimm's, lemonade, fresh fruit	£25.00
Aperol Spritz 50 ml Aperol, Prosecco, slice of orange	£8.00
Bloody Mary 50 ml vodka, tomato, lemon, Worcestershire sauce tabasco, celery	£8.50 2,

CHAMPAGNE & SPARKLING

Prosecco NV – Via Vai 200ml bottle Italy – Citrus - Dry - Lively	£8.50
Fiabesco NV – Prosecco Extra Dry DOC Italy – Light - Floral - Fruity	£29.00
Brut Tradition NV – Gobillard France – Classic - Full Bodied - Ripe Apple	£41.50
Classic Reserve NV – Hattingley Valley England – Lemon Sherbert - Subtle - Oak	£49.00
Hattingley Valley Rose – Hattingley Valley England – Elegant - Red Currant - Red Apple	£57.50