

MENU

SNACKS

Angel Bakery sourdough, salted butter (per person)	£4
Whole baked Camembert with honey, walnuts, Angel Bakery sourdough and tomato chutney	£14
Antipasti Board Salami, prosciutto, manchego, hot honey, olives, cornichons, sun dried tomatoes, salted nuts	£14

COCKTAILS

Bramble Fizz <i>Chambord, gin, sugar, lemon, prosecco</i>	£12	Margarita <i>Tequila, triple sec, lime</i>	£10
Aperol Spritz <i>Aperol, prosecco, soda</i>	£10	Latte Martini <i>Baileys, vodka, Kahlua, espresso</i>	£12
Amaretto Sour <i>Disaronno, lemon, sugar</i>	£12	Negroni <i>Gin, Campari, Martini Rosso</i>	£10
Margarita/Spicy Marg <i>Tequila, triple sec, lime (& chilli)</i>	£10	Old Fashioned <i>Bourbon, sugar, bitters</i>	£10
Cosmopolitan <i>Vodka, triple sec, cranberry, lime</i>	£12	Passionfruit Martini <i>Vanilla vodka, Passoa, passionfruit, lime</i>	£12
Espresso Martini <i>Espresso, Kahlua, vodka</i>	£10	Spiced Rum Sour <i>Spiced rum, lime, sugar</i>	£10
French 75 <i>Gin, lemon, sugar, prosecco</i>	£10	Whiskey Sour <i>Bourbon, lemon, sugar, orange</i>	£10

WINES

SPARKLING

Champagne, Laurent-Perrier La Cuvée Blanc NV, France

Dry and crisp Glass - £14 Bottle - £85

Prosecco, Cortigiano, Italy

Extra dry Glass - £8 Bottle - £36

WHITE

Chardonnay, Tooma River, Australia

Zesty grapefruit, lime and melon, off dry

Pinot Grigio, Delle Venezie, Italy

Fresh citrus, green apple, light and refreshingly dry

Sauvignon Blanc, Sub Tropika, New Zeland

Ripe, tropical notes with a rich minerality, bright and classic

ROSE

Cuvée Prestige, Domaine Des Feraud, Provence

Rounded and clean with delicate berry, citrus and grapefruit notes, dry

White Zinfandel, California

Strawberries, raspberries and cranberries with a clean finish, medium sweet

RED

Pinot Noir, California

Light to medium bodied, red fruit nose and smooth, clean finish

Merlot, Valle del Maule, Chile

Dark red fruits, lightly oaked, smooth and full, off dry

Malbec, Argentina

Medium bodied, deep red fruits, oak, vanilla, smooth, off dry

125ml - £6 175ml - £8 250ml - £10 Bottle - £30

BEERS & CIDERS

ON TAP

Digger's Gold

Golden ale, Grey Trees Brewery, 4% £6

Pravha

Czech pilsner, 4% £6

Cold River Cider

Sharps brewery, Cornwall, 4.5% £6

BOTTLED

HPA, Wye Valley Brewery

£6

Butty Bach, Wye Valley Brewery

£6

Peroni Nastro Azzurro

£6

Corona Extra

£6

Aspalls Medium Dry Cider

£6

Rekorderlig Wild Berry Cider

£6

Guinness

£5

ALCOHOL FREE

Peroni 0%	£4
Corona 0%	£4
Guinness 0%	£4
Spiced rum sour <i>0% spiced rum, fresh lime juice, demerara syrup</i>	£8
Clean G Rhubarb Cup <i>0% Rhubarb gin, fresh lemon juice, sugar syrup</i>	£8
Clean G & T <i>Our 0% spirit of choice, Clean G, Fevertree Indian tonic, garnished with a lemon wedge and fresh mint</i>	£6.50

SOFT DRINKS

Elderflower pressé	£3	Fevertree Mediterranean tonic	£2.50
Ginger beer	£3	Fevertree Elderflower tonic	£2.50
Raspberry lemonade	£3	Fevertree Aromatic tonic	£2.50
Pink Grapefruit soda	£2.50	Fevertree Ginger ale	£2.50
Coca cola	£2.50	J2O Apple and Mango	£4
Diet coke	£2.50	J2O Orange and Passionfruit	£4
Fevertree soda water	£2.50	J2O Apple and Raspberry	£4
Fevertree Indian tonic	£2.50	Frobishers juices:	£4
Fevertree Light tonic	£2.50	<i>Cranberry, Grapefruit, Pineapple</i>	

Gatherings at The Abergavenny Hotel

Private events and exclusive use of the sitting room, bar area and bedrooms is available for all manner of occasions.

For business meetings, anniversaries, birthday parties, life celebrations, wakes and gatherings of every kind.

Contact

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to find out more.

