



DESSERTS & CHEESE

Chef's Cheesecake with chantilly cream **£5.95**

Crème Brûlée with crisp caramel top **£6.50**

Prosecco & Mixed Berry Pavlova chewy middle meringue topped with fresh cream & mixed berries **£5.95**

Salted Caramel Torte with chantilly cream **£5.95**

Hot Pudding with vanilla custard or ice cream **£6.25**

Selection of Cheeses served with chutney, fruit & biscuits **£8.00**



TEA & COFFEE

Pot of Tea for One **£1.80**

Speciality Teas ask for today's selection **£2.20**

Filter Coffee with milk or cream **£2.20**

Americano long black coffee **£2.30**

Cappuccino shot of espresso, frothy milk dusted with cocoa **£2.30/£2.80**

Caffe Latte long milky coffee, finished with a head of foam **£2.30/£2.80**

Caffe Mocha espresso, chocolate & steamed milk topped with cream **£2.75/£3.00**

Espresso Macchiato small espresso with a small amount of hot milk & foam **£2.30/£2.75**

Espresso short strong dark coffee – if you like it neat! **£1.80/£2.30**

Extra Coffee Shot

£1.00

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EVENING MENU

All subject to availability. Please note; all of our dishes are prepared where nuts and flour are commonly used. Unfortunately, we cannot guarantee that our dishes are free from traces of these products. All dishes may contain items not mentioned in the menu descriptions; some products may contain small bones. If you have any concerns regarding food allergens please ask a member of staff and you will be provided with detailed information on each dish.

SHARING

Abbys Bread Board *Selection of breads served with balsamic vinegar & olive oil* £2.50

Marinated Mixed Olives £2.50

Antipasto *Italian meats, tomato, mozzarella, basil, stuffed peppers, marinated olives & bread* £11.00

STARTERS

Chef's Soup of the day *with crusty bread* £5.00

Panko Breaded Halloumi *with spiced yoghurt* £5.75

Garlic Mushrooms *cream sauce on toast topped with blue cheese* £6.00

Ham Hock Terrine *with homemade piccalilli, chutney & toast* £6.50

Prawn Cocktail *with marie rose sauce on a bed of fresh leaves served with wholemeal bread* £7.00

Pan Seared Scallops *on a bed of pea risotto* £9.00

Abbys Thai Fish Cakes *with a chilli, lime & coriander dressing* £7.50

Lamb Kebabs *cucumber & mint yoghurt served with flatbread* £6.50

Crispy Coconut Prawns *with spiced papaya dip* £7.00

FISH

Herb Crusted Fillet of Shetland Salmon *dauphinoise potatoes & roast vegetables* £14.00*

Seafood Linguini *fresh salmon, prawns & mussels, cooked in white wine & cream sauce* £13.00*

Beer Battered Haddock *with chips & mushy peas* £12.00

CLASSICS

Chicken Bourguignon *creamed potatoes, mushrooms & bacon lardons* £15.00

Vegetable Lasagna *with a tomato & olive salad* £11.00*

Classic Greek Moussaka *served with a feta cheese & olive salad* £12.00*

Pan Seared Duck Breast *with braised red cabbage, cherry sauce & rosti potato* £16.00

Cottage Pie *with roast vegetables* £14.00*

Spiced Vegetable Tagine *served with cous cous* £13.00

GRILL

All our steaks are 28 day matured and are served with seasoned fries, large cup mushrooms and oven roasted vine tomatoes

Rib Rack *full-rack of tender ribs with BBQ sauce, seasoned fries, salad garnish & house coleslaw* £16.00*

Rump Steak *8oz rump is a juicy full of flavour cut which is best served medium-rare to medium-well* £14.00*

Sirloin Steak *8oz sirloin has a great flavour & texture & is best served medium-rare to medium-well* £18.00

Fillet Steak *8oz fillet is the most succulent & tender cut & is best served blue to medium-well* £23.00

Grill Platter *8oz rump Steak, half-rack of tender ribs with BBQ sauce & grilled king prawn skewer* £22.00



Steak Night

Friday, 5pm-8pm Order two steaks & receive a FREE bottle of house wine

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SET MENU

2 course £17.50, 3 course £21.50

STARTER

Chef's Soup of the Day

Panko Breaded Halloumi

Ham Hock Terrine

Garlic Mushrooms

MAINS

Fillet of Shetland Salmon

Chicken Bourguignon

Spiced Vegetable Tagine

Rump Steak

DESSERT

Chef's Cheesecake

Salted Caramel Torte

Prosecco & Mixed Berry Pavlova

Hot Pudding



Lobster

Our fresh lobsters are caught by our local fishermen and sometimes are not available due to adverse weather or breeding seasons.



Lobster & Prawn Cocktail *topped with brandy seafood sauce on a bed of fresh leaves served with wholemeal bread* £9.00

Lobster Linguine *tossed in chilli & tomato sauce with fresh basil* £19.00

Lobster Thermidor *with a white wine, mustard & cheese sauce, side salad & a choice of potatoes* Half £18.00 / Whole £33.00

Baked Lobster *with a lemon or garlic butter, side salad & a choice of potatoes* Half £18.00 / Whole £33.00



Surf & Turf

Half of our fresh baked lobster or lobster thermidor with one of our 8oz steaks

Rump £30.00

Sirloin £34.00

Fillet £39.00

GRILL SIDES

£2.50

*Peppercorn Sauce, Blue Cheese Sauce,
Diane Sauce, Beer Battered Onion Rings*

SIDE DISHES

£3.00

*Seasoned Fries, Buttered New Potatoes,
Dauphinoise Potatoes, Roasted Vegetables*



2 for 1

Where you see this*

Tuesday, Wednesday & Thursday

5pm-7.30pm

Lowest price meal is FREE

One main course per person



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