

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, marinated olives & bread **£12.00**

STARTERS

- Chef's Soup of the day** with crusty bread **£5.50**
Panko Breaded Halloumi with spiced yoghurt **£5.95**
Baked Creamy Garlic Mushrooms with sourdough for dipping **£6.50**
Duck & Fig Terrine with homemade piccalilli, chutney & toast **£6.75**
Prawn Cocktail with marie rose sauce on a bed of fresh leaves served with wholemeal bread **£7.50** add Lobster **£2.00**
Pan Seared Scallops parsnip puree & pancetta crumb **£9.00**
Thai Fish Cake salad & sweet chilli dressing **£7.50**
Smoked Duck & Pomegranate Salad strawberry & walnut with balsamic dressing **£6.50**
Crispy Coconut Prawns with spiced papaya dip **£7.50**

FISH

- Baked Fillet of Shetland Salmon** crushed new potatoes, sugar snap peas & creme fraiche dressing **£15.00***
Thai Fish Cakes salad & sweet chilli dressing **£11.00**
Seafood Linguini fresh salmon, prawns & mussels, cooked in white wine & cream sauce **£13.00***
Beer Battered Haddock with chips & mushy peas **£12.00**
Smoked Salmon & Prawn Salad lemon & dill dressing **£11.00**
Lobster Linguine tossed in chilli & tomato sauce with fresh basil **£19.00**
Baked Lobster with Thermidor, Lemon or Garlic served with side salad & new potatoes or fries **Half £18.50 / Whole £34.00**

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

CLASSICS

- Chicken Bourguignon** creamy mash with tender stem broccoli **£15.00**
Vegetable Lasagna with a tomato & olive salad **£11.00***
Classic Greek Moussaka served with a feta cheese & olive salad **£12.00***
Duo of Duck confit leg & bon bon, rosti potato, spring greens & red wine jus **£16.00**
Cottage Pie topped with creamy mash served with tender stem broccoli & gravy **£14.00***
Spiced Vegetable Tagine served with cous cous **£13.00**
Lamb Shank creamy mash & roasted winter vegetables **£15.00**

2 for 1 where you see this*

Monday to Thursday, 5pm-7.30pm. Lowest price meal is FREE. One main course per person

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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 227g rump is a juicy full of flavour cut which is best served medium-rare to medium-well **£15.00***
Sirloin Steak 227g sirloin has a great flavour & texture & is best served medium-rare to medium-well **£19.50**
Fillet Steak 200g fillet is the most succulent & tender cut & is best served blue to medium-well **£25.50**
Grill Platter rump Steak, half-rack of tender ribs with BBQ sauce & grilled king prawn skewer **£23.00**
Upgrade your platter to Sirloin add £4.50 Fillet £10.50

Steak Night

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

GRILL SIDES

- £2.50**
 Sauce- Peppercorn
 Blue Cheese
 Dianne
 Beer Battered Onion Rings

Surf & Turf

- Half of our fresh baked lobster or lobster thermidor with one of our steaks*
Rump **£31.00**
Sirloin **£35.50**
Fillet **£41.50**

SIDE DISHES

- £3.00**
 Seasoned Fries
 Buttered New Potatoes
 Creamy Mash
 Rosti Potato
 Tender Stem Broccoli
 Spring Greens
 Sugar Snap Peas

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**
Chocolate & Amaretto Pot with chantilly cream **£5.95**
Hot Pudding with vanilla custard or ice cream **£6.25**
Selection of Cheeses served with chutney, fruit & biscuits **£9.00**

SET MENU

2 course £18.50, 3 course £22.50

STARTER

- Chef's Soup of the Day*
Panko Breaded Halloumi
Duck & Fig Terrine
Baked Creamy Garlic Mushrooms

MAINS

- Baked Shetland Salmon*
Chicken Bourguignon
Spiced Vegetable Tagine
Rump Steak

DESSERT

- Chef's Cheesecake*
Chocolate & Amaretto Pot
Prosecco & Mixed Berry Pavlova
Hot Pudding

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