

abbys

EVENING MENU (served from 5pm)

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
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

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
Baked Lobster with Thermidor, *Lemon or Garlic served with side salad & new potatoes or fries* Half £18.50 / Whole £34.00

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
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 *227g rump is a juicy full of flavour cut which is best served medium-rare to medium-well* £15.00
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 Fillet* £10.50
SURF & TURF *Half of our fresh baked lobster or lobster thermidor with one of our steaks. Rump* £31.00 *Fillet* £41.50

GRILL SIDES

£2.50

*Peppercorn or Dianne Sauce
Beer Battered Onion Rings*

SIDE DISHES

£3.00

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

DESSERTS & CHEESE

- Chocolate & Amaretto 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
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
Baked Creamy Garlic
Mushrooms*

MAINS

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

DESSERT

*Chocolate & Amaretto
Cheesecake
Prosecco &
Mixed Berry Pavlova
Hot Pudding*

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