

abbys

EVENING MENU (served from 5pm)

STARTERS

Chef's Soup of the day *with crusty bread* £5.50

Panko Breaded Halloumi *with spiced yoghurt* £6.00

Creamy Peppercorn 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 *cauliflower puree, pickled cauliflower & pancetta crumb* £9.00

Thai Fish Cake *salad & sweet chilli dressing* £7.50

FISH

Baked Fillet of Shetland Salmon *honey and mustard glaze, roasted sweet potato and greens* £15.00

Sea Bass Fillet *on a bed of lightly spiced chorizo & king prawn risotto, topped with rocket and chilli flakes* £17.00

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

Beer Battered Haddock *with seasoned fries & mushy peas* £12.00

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

CLASSICS

Lamb Kofta Burger *crispy breaded feta cheese, cucumber & mint yoghurt, crisp lettuce, seasoned fries & coleslaw* £12.00

Teriyaki Chicken *noodles, greens, pak choi, topped with prawn crackers* £15.00

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

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

Crisp Belly Pork *parmentier potatoes with smoked bacon & savoy cabbage, black pudding bon bon & apple sauce* £12.00

Spiced Vegetable Tagine *served with cous cous* £13.00

Beef, Ale & Shallot Pie *spring vegetables, seasoned fries & plenty of gravy* £12.00

GRILL

All our matured steaks are served with seasoned fries, large cup mushroom & 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 Rump steak* £31.00 *Fillet* £41.50

GRILL SIDES

£2.50

*Peppercorn or Blue Cheese Sauce
Beer Battered Onion Rings*

SIDE DISHES

£3.00

*Seasoned Fries, Buttered New Potatoes,
Parmentier Potatoes,
Roasted Sweet Potatoes,
Spring Vegetables, Savoy Cabbage,
Tomato & Olive Salad*

DESSERTS & CHEESE

Chocolate & Amaretto Cheesecake *with chantilly cream* £6.00

Crème Brûlée *with crisp caramel top* £6.50

Prosecco & Mixed Berry Pavlova *chewy middle meringue topped
with fresh cream & mixed berries* £6.00

Hot Pudding *with ice cream or custard* £6.00

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

*Creamy Peppercorn
Mushrooms*

MAINS

Baked Shetland Salmon

Teriyaki Chicken

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.*