

BREAKFAST 10 - 11:30am LUNCH 12 - 5pm

EVENING 5 - 8:30pm

PLEASE ASK TO SEE OUR MENU

2 for 1 Menu

Tuesday to Thursday 5pm - 7pm

Dishes marked with \bigstar are included. Cheapest dish will be free.



£13.75

£13.75

SALADS

SIDES

Curly Fries 0

Seasoned Chips 🔌 🍘

Garden / Mushy Peas (7)

Vegetable Greens (1) 💸 🏈

Cheesy Garlic Bread v

Mixed Salad 👀 🍘

Garlic Bread (s)

House Coleslaw®

Onion Rings

Chicken & Bacon Caesar 🕒 🛊 £13.75 Grilled chicken & bacon on a bed of salad topped with parmesan and creamy Caesar dressing

Salmon & Prawn @ Smoked salmon & fresh prawns on a bed

of salad topped with lemon & dill crème fraîche

Halloumi & Pomegranate 🕖 🚱 Pan fried halloumi on a bed of salad leaves with cucumber, pomegranate & minted yogurt dressing

EVENING MENU

Served 5 - 8:30pm

SMALL PLATES & STARTERS

Selection of Breads (7) \$\$ @ £6.50 Balsamic & olive oil for dipping

> Asian Belly Pork @ £10.50 Apple chutney

Thai Fishcakes @ £10.50

Fresh salmon & tuna with ginger & lemongrass served on leaves with sweet chilli dressing

Baked Creamy Garlic Mushrooms @ 0 £7.95 Sourdough for dipping

Chilli & Hot Honey Baked Feta £9.50 Sourdough bread

> Sticky Beef Brisket & Blue Cheese Bon Bons @ £8.50

Marinated Mixed Olives (2) \$\pi \cdot \frac{1}{2} \cdot \frac{1}{2

Classic Prawn Cocktail @ £10.50 Marie rose sauce & brown bread

Crispy Chicken Strips @ £7.95 Buffalo & ranch dips

> Corn Ribs (1) \$\infty\$ \$\infty Paprika butter & chimichurri

Battered Haddock Goujons @ £10.50

Fresh Grimsby Haddock coated in a light beer batter served with lemon mayonnaise

Breaded Goats Cheese @ £7.95 Chilli jam

PASTA

Seafood Linguini @ £19.50 Fresh salmon, king prawns and mussels cooked in a creamy white wine sauce

Vegetable Linguini ⊕ 🖈 £16.00 Cherry tomatoes, mushroom & basil in a cream sauce Add Chicken £3.00

Slow Baked Beef Ragu @ £18.50 Brisket in rich tomato sauce with melted cheese

Chicken & Chorizo Penne Arrabbiata & £17.50 In a rich tomato & chilli sauce

ASK YOUR SERVER ABOUT OUR

Spanish Night

October 25th from 5pm Traditional Spanish Tapas

Wine Tasting Bubbles Night 13th November

3 Course Meal with wine pairing from our expert Ed Newton form Corney & Barrow £59.50

FISH FRIDAY

From 5pm

2 Fish & Chips with bread & butter £25.00

PROSECCO & PASTA SATURDAY

From 5pm

Choose any 2 pasta dishes, with garlic bread and a bottle of prosecco

£50.00

LARGE PLATES & GRILLS

Classic Greek Moussaka ⊕ ★ £19.00

A true Abbys classic, minced lamb, aubergine & potatoes topped with cheese sauce served with a cherry tomato, feta and mixed olive salad

Homemade Monkfish Scampi @ £22.00

Chips, crushed minted peas & tartar sauce

Fish and Chips ⊕ ★ sml £14.00 Ige £17.00

Fresh Grimsby haddock in crisp seasoned batter with mushy peas, chips & tartare sauce. Add bread & butter £,2.50

Crispy Katsu Cauliflower Curry **S Ø** ★ £18.50

Fragrant rice, poppadoms & mango chutney Add chicken £3.00

Breaded chicken breast, rich tomato sauce, parmesan & mozzarella, chips & salad

Chicken Parmigana @ £18.50

Crisp Belly Pork @ £19.50 Apple mash, cabbage with smoked bacon

& cider sauce

8oz Rump @ £19.50 Served with seasoned chips, vine tomato & sautéed mushrooms

Creamy Peppercorn Sauce @ £4.00 Blue Cheese Sauce 🚱 £4.00

Pea & Mint Risotto
\$\sigma \pm 18.50\$ Fresh pea shoots Add Chicken £3.00 Halloumi £2.50

10oz Gammon @ £17.50 Served with seasoned chips, vine tomato, sautéed mushrooms & fried egg

8oz Rib Eye @ £28.50

Served with seasoned chips, vine tomato & sautéed mushrooms

Creamy Peppercorn Sauce @ £4.00 Blue Cheese Sauce @ £4.00

Fillet of Salmon @ £19.50 New potatoes, greens & hollandaise sauce

Buffalo Chicken Burger @ £16.00 Crispy fried chicken breast, coated in spicy buffalo sauce, topped with creamy ranch dressing

> Rack of Ribs @ £22.50 Half Rack of Ribs ⊕ ★ £17.50 Slow cooked rack of tender pork ribs marinated in BBQ sauce with seasoned chips, corn on the cob & coleslaw

> > Royal Orchid

Tickle Me Pink

Espresso Martini

Bramble

COCKTAILS

Full cocktail list in the drinks menu

Amaretto, Chambord, cranberry, blueberry, lime, shiraz

Bombay Sapphire, Crème de Mure, blackberry, citrus, sugar

£11.50

£9.00

£10.50

£11.00

£12.00

£11.00



£3.50

£5.00

heesecake 🕡 erry Pavlova 🕖 on meringue, lemon sugar crystals

£9.50

Chocolate Brownie 🔊 Vanilla ice cream

£8.95

£8.95

£8.50

£5.50

Pornstar Martini Stolichnaya Vanilla Vodka, Passion Fruit Liqueur, pineapple, passion fruit, Prosecco

Stolichnaya Vanilla Vodka, Coffee Liqueur, Espresso

Pink Gin, Triple Sec, Rose Liqueur, Lime, Strawberry syrup, blood orange soda

Elderflower and Lychee Spritz St Germain, Lychee Liqueur, Panul Sauvignon Blanc, soda

Pear and Blueberry Spritz Crème de Myrtille, Poire William, Prosecco, soda

Limoncello Spritz Limoncello, Prosecco, sodo

DESSERTS

Abbya Chassasal	£5.00
Abbys Cheesecak Chantilly cream	£5.00
Winter Berry Pavlo	£3.00
Lemon cream on meringue,	£5.00
(£4.50
	£4.50
MOCKTAILS	£5.00

Crème Brûlée 🕡 🊱

Baked egg custard topped with crisp caramel & shortbread

£8.95

Abbys Hot Sponge 🕖 Custard £8.95 Mango Sorbet 📎 🍘

Frozen mixed fruit with sorbet

Cheese Board £12.50

Grapes, celery, apple, chilli jam, fruit chutney & selection of biscuits

Princess Orchid £5.50 Blueberry, orgeat syrup, lime, cranberry, raspberry £5.50

£5.50 Strawberry Sunrise Pineapple, orange, soda, grenadine, strawberries £5.50 Berry Cooler Lemonade, grenadine, fresh berries

⊕ Vegetarian

⑤ Vegan

☼ Can be made Vegan

⑥ Gluten Free
⑥ Can be made Gluten Free

Peach, elderflower, lime, soda

Peach & Elderflower Spritz

Cucumber & Lime Spritz Fresh cucumber & lime topped with Ginger Ale

If you have any concerns regarding food allergens or intolerance, please make a member of staff aware and we will do our very best to cater for your specific needs

£11.50 Aperol Spritz £11.00 £11.50