



abbys

# DECEMBER EVENING MENU

## Festive Evening

### Starters

**Cream of Winter Vegetable Soup** **V+** **GF+**  
Crisp Golden Croutons

**Deep Fried Breaded Brie Wedges** **V** **GF+**  
With Sweet Chilli Jam & Dressed Leaf

**Baked Garlic Mushrooms**  
Parmesan crust, Sourdough for Dipping

**Classic Prawn Cocktail**  
Marie Rose Sauce & Battered Wholemeal Bread

### Mains

**Traditional Roast Turkey** **GF+**  
Cranberry Stuffing, Pig in Blanket,  
Braised Red Cabbage, Maple Roast Carrots  
& Parsnips, Buttered Sprouts,  
Thyme Roasted Potatoes and Gravy

**Spinach & Mushroom Lasagne** **V** **V+**  
With Focaccia Garlic Bread & Dressed Salad

**Braised Brisket of Beef**  
Peppercorn Sauce, Braised Red Cabbage,  
Maple Roast Carrots & Parsnips, Buttered  
Sprouts, Thyme Roasted Potatoes

**Pan Fried Salmon & King Prawns**  
Chorizo, Olive & Shallot Potato Cake,  
Fresh Greens, Confit Tomatoes &  
Garlic Butter Sauce

### Desserts

**Traditional Christmas Pudding** **V**  
Brandy Sauce

**Caramel Apple Cheesecake** **V**  
Salted Caramel Sauce, Chantilly Cream

**Milk Chocolate & Orange Mousse**  
Orange Cream & Shortbread

**Specially Selected Cheeses**  
Chutney, Fresh Fruit & Selection of Biscuits

**Peanut Butter Blondie** **VE**  
Vegan Ice Cream

### Early Week Offer Tuesday - Thursday

2 course **£28.50pp**  
upgrade to 3 course for £6



### Friday & Saturday

2 course **£31.50pp**  
upgrade to 3 course for £6

(2 courses can be starter & main or main & dessert)



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 ★ are included.  
Cheapest dish will be free.



SALADS

Chicken & Bacon Caesar ★ £13.75

Grilled chicken & bacon on a bed of salad topped with parmesan and creamy Caesar dressing

Salmon & Prawn £13.75

Smoked salmon & fresh prawns on a bed of salad topped with lemon & dill crème fraîche

Halloumi & Pomegranate £13.75

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



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

Chicken Parmigana £18.50

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

Spinach & Mushroom Lasagna £19.50

With focaccia garlic bread & dressed salad

8oz Rump £19.50

Served with seasoned chips, vine tomato & sautéed mushrooms

ADD

Creamy Peppercorn Sauce £4.00

Blue Cheese Sauce £4.00



SIDES

Seasoned Chips £5.00

Curly Fries £5.00

Roast Potatoes £5.00

Pigs in Blankets £6.50

Garden / Mushy Peas £3.00

Vegetable Medley £5.00

Red Cabbage £5.00

Mixed Salad £4.50

Garlic Bread £4.50

Cheesy Garlic Bread £5.00

House Coleslaw £3.50

Onion Rings £5.00

EVENING MENU

Served 5 - 8:30pm

Our Festive Evening set menu is shown overleaf

SMALL PLATES & STARTERS

Selection of Breads £6.50

Balsamic & olive oil for dipping

Marinated Mixed Olives £5.50

Classic Prawn Cocktail £10.50

Marie rose sauce & brown bread

Crispy Chicken Strips £7.95

Spiced cranberry & minted yogurt dips

Deep Fried Breaded Brie Wedges £9.50

With sweet chilli jam & dressed leaf

Battered Haddock Goujons £10.50/12.50 ★

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

Baked Creamy Garlic Mushrooms £9.95

Sourdough for dipping

Corn Ribs £7.25

Paprika butter & chimichurri

Sticky Beef Brisket & Blue Cheese Bon Bons £8.50

YORKSHIRE PUDDING WRAPS

Traditional Yorkshire pudding filled with a roast of your choice with roast potatoes, seasonal vegetables & gravy

Beef & Horseradish £18.50

Turkey & Cranberry £18.50

Pork & Apple £18.50

Roast Vegetables Medley £18.50



LARGE PLATES & GRILLS

Fish and Chips sml £14.00 lge £17.00

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

Pan Fried Salmon & King Prawns £22.50

Chorizo, olive & shallot potato cake, fresh greens, confit tomatoes & garlic butter sauce

Festive Chicken Burger £17.00

Breaded chicken breast, stuffing, melted brie & spicy cranberry sauce, seasoned fries & winter slaw

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



DESSERTS

Traditional Christmas Pudding £8.95

Brandy sauce

Peanut Butter Blondie £8.95

Vegan ice cream

Cheese Board £12.50

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

Caramel Apple Cheesecake £8.95

Salted caramel sauce, chantilly cream

Milk Chocolate & Orange Mousse £8.95

Orange cream & shortbread

Mango Sorbet £8.50

Frozen mixed fruit with sorbet

Princess Orchid £5.50

Blueberry, orange syrup, lime, cranberry, raspberry

Strawberry Sunrise £5.50

Pineapple, orange, soda, grenadine, strawberries

Berry Cooler £5.50

Lemonade, grenadine, fresh berries

Peach & Elderflower Spritz £5.50

Peach, elderflower, lime, soda

Cucumber & Lime Spritz £5.50

Fresh cucumber & lime topped with Ginger Ale

MOCKTAILS

Vegetarian

Vegan

Can be made Vegan

Gluten Free

Can be made Gluten Free

ASK YOUR SERVER ABOUT OUR

Wine Tasting Nights

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

Spring Tasting - 26th February 2026

Summer Tasting - 25th June 2026

Autumn Tasting - 24th September 2026

Bubbles Tasting - 26th November 2026

FISH FRIDAY

RETURNS IN JANUARY

2 Fish & Chips with bread & butter £25.00

JANUARY OFFER

PROSECCO & PASTA SATURDAY

From 5pm

Choose any 2 pasta dishes, with garlic bread and a bottle of prosecco £50.00