



abbys

# DECEMBER LUNCH MENU

## Festive Lunch

### 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** **V+**  
Parmesan Crust, Sourdough for Dipping

### Mains

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

**Roast Pork Loin** **GF+**  
Apple Stuffing, Braised Red Cabbage, Maple Roast Carrots & Parsnips, Buttered Sprouts, Thyme Roasted Potatoes & Gravy

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

**Pan Fried Salmon** **GF**  
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

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

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



Served between 12 noon & 3.30pm  
2 course **£25.50pp**  
upgrade to 3 course for £6



BREAKFAST 10 - 11:30am

LUNCH 12 - 5pm

EVENING 5 - 8:30pm

PLEASE ASK TO SEE OUR MENU

Our Festive Lunch set menu  
is shown overleaf

2 for 1 Menu

Tuesday to Thursday 5pm - 7pm

Dishes marked with ★ are included.  
Cheapest dish will be free.

SANDWICHES

CLT Toasted	£9.95
<i>Chicken, lettuce, tomato &amp; mayonnaise</i> <i>Add bacon £1.50</i>	
Homemade Fish Finger	£10.50
<i>Tartare or tomato sauce</i>	
Prawn Marie Rose Open	£9.50
<i>Fresh Prawns bound in our own marie rose sauce</i> <i>on sourdough bread</i> <i>Add Smoked Salmon £2.50</i>	

HOMEMADE SOUP  
& SANDWICH

Ham & Mustard Mayo	£9.95
Tuna & Spring Onion	
Cheese & Chutney	
Turkey & Cranberry	

WRAPS

Chicken Caesar Wrap	£9.95
<i>Add Bacon £1.50</i>	
Halloumi	£9.95
<i>Spinach &amp; red pepper hummus</i>	
Festive Wrap	£10.95
<i>Turkey, stuffing, bacon &amp; cranberry</i>	

HOT BUNS

Beef & Horseradish	£9.95
<i>Roast potatoes &amp; dipping gravy</i>	
Turkey, Stuffing & Cranberry	£9.95
<i>Roast potatoes &amp; dipping gravy</i>	
Pork & Apple Sauce	£9.95
<i>Roast potatoes &amp; dipping gravy</i>	



MOCKTAILS

Peach & Elderflower Spritz	£5.50
<i>Peach, elderflower, lime, soda</i>	
Cucumber & Lime Spritz	£5.50
<i>Fresh cucumber &amp; lime topped with Ginger Ale</i>	
Princess Orchid	£5.50
<i>Blueberry, orange syrup, lime, cranberry, raspberry</i>	
Strawberry Sunrise	£5.50
<i>Pineapple, orange, soda, grenadine, strawberries</i>	
Berry Cooler	£5.50
<i>Lemonade, grenadine, fresh berries</i>	



LUNCH MENU

Served 12- 5pm

SMALL PLATES & STARTERS

Selection of Breads	£6.50	Marinated Mixed Olives	
<i>Balsamic &amp; olive oil for dipping</i>		<i>Marie rose sauce &amp; brown bread</i>	
Thai Fishcakes	£10.50/15.00	Classic Prawn Cocktail	£10.50
<i>Fresh salmon &amp; tuna with ginger &amp; lemongrass served on</i> <i>leaves with sweet chilli dressing</i>		<i>Marie rose sauce &amp; brown bread</i>	
Baked Creamy Garlic Mushrooms	£9.95	Crispy Chicken Strips	£7.95
<i>Sourdough for dipping</i>		<i>Spiced cranberry &amp; minted yogurt dips</i>	
Corn Ribs	£7.25	Deep Fried Breaded Brie Wedges	£9.50
<i>Paprika butter &amp; chimichurri</i>		<i>With sweet chilli jam &amp; dressed leaf</i>	
Sticky Beef Brisket & Blue Cheese Bon Bons	£8.50	Battered Haddock Goujons	£10.50/12.50
		<i>Fresh Grimsby Haddock coated in a light beer batter</i> <i>served with lemon mayonnaise</i>	

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

JANUARY OFFER  
PROSECCO & PASTA SATURDAY

From 5pm

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

LARGE PLATES & GRILLS

Spinach & Mushroom Lasagna	£19.50	Traditional Roast Turkey	£19.50
<i>With focaccia garlic bread &amp; dressed salad</i>		<i>Cranberry stuffing, pig in blanket, braised red cabbage,</i> <i>maple roast carrots &amp; parsnips, buttered sprouts,</i> <i>thyme &amp; garlic roast potatoes</i>	
Classic Greek Moussaka	£19.00	Fish and Chips	sml £14.00 lge £17.00
<i>A true Abhys classic, minced lamb, aubergine &amp;</i> <i>potatoes topped with cheese sauce, served with a</i> <i>cherry tomato, feta and mixed olive salad</i>		<i>Fresh Grimsby haddock in crisp seasoned batter with</i> <i>marshy peas, chips &amp; tartare sauce.</i> <i>Add bread &amp; butter £2.50</i>	
Festive Beef Burger	£17.50	Festive Chicken Burger	£16.00
<i>Beef patty, pigs in blankets, panko stuffing</i> <i>melted mozzarella &amp; onion relish,</i> <i>seasoned fries &amp; winter slaw</i>		<i>Breaded chicken breast, stuffing, melted brie</i> <i>&amp; spicy cranberry sauce, seasoned fries &amp;</i> <i>winter slaw</i>	
8oz Rump	£19.50	Rack of Ribs	£22.50
<i>Served with Seasoned chips, vine tomato &amp;</i> <i>Sautéed Mushrooms</i> <i>ADD</i>		Half Rack of Ribs £17.50	
Creamy Peppercorn Sauce £4.00		<i>Slow cooked rack of tender pork ribs</i> <i>marinated in BBQ sauce with seasoned chips,</i> <i>corn on the cob &amp; coleslaw</i>	
Blue Cheese Sauce £4.00			

FISH FRIDAY  
RETURNS IN JANUARY

2 Fish & Chips with bread & butter  
£25.00

DESSERTS

Traditional Christmas Pudding	£8.95	Caramel Apple Cheesecake	£8.95
<i>Brandy sauce</i>		<i>Salted caramel sauce, chantilly cream</i>	
Peanut Butter Blondie	£8.95	Milk Chocolate & Orange Mousse	£8.95
<i>Vegan ice cream</i>		<i>Orange cream &amp; shortbread</i>	
Cheese Board	£12.50	Mango Sorbet	£8.50
<i>Grapes, celery, apple, chilli jam, fruit chutney</i> <i>&amp; selection of biscuits</i>		<i>Frozen mixed fruit with sorbet</i>	

ASK YOUR SERVER ABOUT OUR

Wine Tasting Nights

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

Spring Tasting - 26th February 2026

Summer Tasting - 25th June 2026

Autumn Tasting - 24th September 2026

Bubbles Tasting - 26th November 2026



SALADS

Chicken & Bacon Caesar	£13.75
<i>Grilled chicken &amp; bacon on a bed of salad topped with</i> <i>parmesan and creamy Caesar dressing</i>	
Salmon & Prawn	£13.75
<i>Smoked salmon &amp; fresh prawns on a bed of salad</i> <i>topped with lemon &amp; dill crème fraîche</i>	
Halloumi & Pomegranate	£13.75
<i>Pan fried halloumi on a bed of salad leaves</i> <i>with cucumber, pomegranate &amp; minted yogurt dressing</i>	

JACKET POTATOES

Choose from:	
Beef chilli topped with sour cream	£9.95
Prawn Marie Rose	£9.95
Ratatouille & Mozzarella	£9.95
Cheese & Coleslaw	£9.50
Tuna Mayo	£9.50

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

COCKTAILS

Full cocktail list in the drinks menu	
Royal Orchid	£11.50
<i>Amaretto, Chambord, cranberry, blueberry, lime, shiraz</i>	
Bramble	£9.00
<i>Bombay Sapphire, Crème de Mure, blackberry, citrus, sugar</i>	
Tickle Me Pink	£10.50
<i>Pink Gin, Triple Sec, Rose Liqueur, Lime,</i> <i>Strawberry syrup, blood orange soda</i>	
Espresso Martini	£11.00
<i>Stolichnaya Vanilla Vodka, Coffee Liqueur, Espresso</i>	
Pornstar Martini	£12.00
<i>Stolichnaya Vanilla Vodka, Passion Fruit Liqueur,</i> <i>pineapple, passion fruit, Prosecco</i>	
Elderflower and Lychee Spritz	£11.50
<i>St Germain, Lychee Liqueur, Panul Sauvignon Blanc, soda</i>	
Aperol Spritz	£11.00
<i>Aperol, Prosecco, soda</i>	
Pear and Blueberry Spritz	£11.50
<i>Crème de Myrtille, Poire William, Prosecco, soda</i>	
Limoncello Spritz	£11.00
<i>Limoncello, Prosecco, soda</i>	

Vegetarian Vegan Can be made Vegan Gluten Free Can be made Gluten Free

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.