



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

Mains

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

Desserts

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

Peanut Butter Blondie **VE** **GF**
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.

FISH FRIDAY
RETURNS IN JANUARY

2 Fish & Chips
with bread & butter
£25.00

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
- Thai Fishcakes £10.50/15.00 ★

Fresh salmon & tuna with ginger & lemongrass served on leaves with sweet chilli dressing
- Baked Creamy Garlic Mushrooms £9.95

Sourdough for dipping
- Corn Ribs £7.25

Paprika butter & chimichurri
- 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
- Sticky Beef Brisket & Blue Cheese Bon Bons £8.50

JANUARY OFFER

PROSECCO & PASTA SATURDAY

From 5pm

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

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



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

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
- 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
- Chicken Parmigana £18.50

Breaded chicken breast, rich tomato sauce, parmesan & mozzarella, chips & salad
- Pan Fried Salmon & King Prawns £22.50

Chorizo, olive & shallot potato cake, fresh greens, confit tomatoes & garlic butter sauce
- Festive Beef Burger £17.50

Beef patty, pigs in blankets, panko stuffing melted mozzarella & onion relish seasoned fries & winter slaw
- Festive Chicken Burger £17.00

Breaded chicken breast, stuffing, melted brie & spicy cranberry sauce, seasoned fries & winter slaw
- 8oz Rump £19.50

Served with seasoned chips, vine tomato & sautéed mushrooms
- 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
- ADD

Creamy Peppercorn Sauce £4.00

Blue Cheese Sauce £4.00

SIDES

- Seasoned Chips

£5.00
- Vegetable Medley

£5.00
- Mixed Salad

£4.50
- Garlic Bread

£4.50
- Cheesy Garlic Bread

£5.00
- House Coleslaw

£3.50



DESSERTS

- Peanut Butter Blondie Vegan ice cream

£8.95
- Milk Chocolate & Orange Mousse Orange cream & shortbread

£8.95
- Cheese Board Grapes, celery, apple, chilli jam, fruit chutney & selection of biscuits

£12.50
- Mango Sorbet Frozen mixed fruit with sorbet

£8.50
- Princess Orchid Blueberry, orange syrup, lime, cranberry, raspberry

£5.50
- Peach & Elderflower Spritz Peach, elderflower, lime, soda

£5.50
- Strawberry Sunrise Pineapple, orange, soda, grenadine, strawberries

£5.50
- Cucumber & Lime Spritz Fresh cucumber & lime topped with Ginger Ale

£5.50
- Berry Cooler Lemonade, grenadine, fresh berries

£5.50

MOCKTAILS

COCKTAILS

- Full cocktail list in the drinks menu
- Royal Orchid Amaretto, Chambord, cranberry, blueberry, lime, shiraz

£11.50
- Bramble Bombay Sapphire, Crème de Mure, blackberry, citrus, sugar

£9.00
- Tickle Me Pink Pink Gin, Triple Sec, Rose Liqueur, Lime, Strawberry syrup, blood orange soda

£10.50
- Espresso Martini Stolichnaya Vanilla Vodka, Coffee Liqueur, Espresso

£11.00
- Pornstar Martini Stolichnaya Vanilla Vodka, Passion Fruit Liqueur, pineapple, passion fruit, Prosecco

£12.00
- Elderflower and Lychee Spritz St Germain, Lychee Liqueur, Panul Sauvignon Blanc, soda

£11.50
- Aperol Spritz Aperol, Prosecco, soda

£11.00
- Pear and Blueberry Spritz Crème de Myrtille, Poire William, Prosecco, soda

£11.50
- Limoncello Spritz Limoncello, Prosecco, soda

£11.00

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.