



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

### 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

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

### Desserts

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

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



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 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, orangeat 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  
*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*

Sticky Beef Brisket &  
Blue Cheese Bon Bons £8.50

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*

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

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

FISH FRIDAY  
RETURNS IN JANUARY

2 Fish & Chips with bread & butter  
£25.00

DESSERTS

Peanut Butter Blondie £8.95 <i>Vegan ice cream</i>	Milk Chocolate & Orange Mousse £8.95 <i>Orange cream &amp; shortbread</i>
Cheese Board £12.50 <i>Grapes, celery, apple, chilli jam, fruit chutney &amp; selection of biscuits</i>	Mango Sorbet £8.50 <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 parmesan and creamy Caesar dressing</i>	
Salmon & Prawn £13.75 <i>Smoked salmon &amp; fresh prawns on a bed of salad topped with lemon &amp; dill crème fraîche</i>	
Halloumi & Pomegranate £13.75 <i>Pan fried halloumi on a bed of salad leaves 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
Vegetable Medley	£5.00
Mixed Salad	£4.50
Garlic Bread	£4.50
Cheesy Garlic Bread	£5.00
House Coleslaw	£3.50

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, 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, 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.