FOOD MENU

APPETISERS & SMALL PLATES Perfect for sharing - 6 FOR 34.00, 3 FOR 17.95 OR 6.95 each

Panko Crusted Chicken (319 kcal) Chipotle mayonnaise.

Homemade Sausage Roll (705 kcal) Spiced sausage meat stuffing and apple sauce.

Salt & Pepper Fries (v) (402 kcal) Glazed in soy sauce, honey, chillies and spring onions.

Pork Belly & Black Pudding Bites (608 kcal) Apple sauce.

Spam Fritters (635 kcal) HP sauce.

MAINS

Panko Crusted Chicken Breast (1349 kcal) Topped with tomato sauce and cheese, served with seasoned fries.	14.95
Seafood Basket (1211 kcal) Cod goujons, scampi, salt & pepper calamari, thick-cut chips and mushy peas.	14.95
Pork & Leek Sausages (1378 kcal) Wholegrain mustard mash, thick Hydes ale onion gravy, crispy bacon and garden peas.	15.95
10oz Ribeye Steak (973 kcal) Thick-cut chips, thyme roasted plum tomato, field mushroom, watercress and pepper sauce.	25.95
Hydes Battered Haddock (1063 kcal) Thick-cut chips, mushy peas and tartare sauce.	16.50
10oz Honey Glazed Bacon Steak (1311 kcal) Grilled pineapple and fried egg.	16.95
Vegan Sausage and Borlotti Beans (ve) (820 kcal) Celeriac, crispy kale and focaccia croutons.	14.95

SANDWICHES

WITH FRIES AND RAINBOW SLAW	
Philly Steak Ciabatta (1482 kcal) Topped mustard mayonnaise, fried onions and melted cheese.	10.95
Chicken & Bacon Wrap (875 kcal) Salsa, guacamole, jalapeños and sour cream.	9.95
Hydes Battered Haddock (1368 kcal) Served with baby gem and tartare sauce.	10.25
Cheese & Branston (1278 kcal) With sliced tomato and baby gem.	8.95
Abel's Club Sandwich (1123 kcal) Chicken, bacon, avocado, baby gem and sliced tomato.	10.95
Roast Ciabatta of the Day (1230/1155 kcal) Beef or turkey, thick-cut chips and a jug of gravy.	10.95
ADD A MUG OF HOMEMADE SOUP TO YOUR SANDWICH (190 kcal)	2.95
SIDES	
Thick-Cut Chips (v) (337 kcal)	3.75
Fries (v) (519 kcal)	3.75
Sweet Potato Fries (ve) (420 kcal)	4.95
Onion Rings (v) (206 kcal)	3.95
Garlic Ciabatta (v) (407 kcal)	4.95
Garlic Ciabatta with Cheese (v) (614 kcal)	5.95
Pepper Sauce (229 kcal)	1.95

Haddock Goujons (648 kcal) Hydes batter with tartare sauce.

Buffalo Glazed Chicken Wings (997 kcal) Ranch sauce.

Salt & Pepper Calamari (300 kcal) Soy, ginger dipping sauce.

Halloumi Fries (718 kcal) Sriracha & coriander mayonnaise.

Nachos (v) (445 kcal) Cheese, guacamole, sour cream, salsa and jalapeños.

(Served until 6pm)

Abel's Manchester Egg (512 kcal) Wrapped in black pudding & pork sausage with house piccalilli.

Heywood Loaded Fries (1124 kcal) Seasoned fries, loaded with buttermilk chicken, cheese and spiced mayonnaise.

Spiced Hummus (ve) (405 kcal) Sesame seed paste with caramelised onions, sultanas and grilled pitta bread.

Black Pudding Bon Bons (454 kcal) Spiced apple chutney.

ABEL'S PIES

ALL OUR PIES ARE SERVED WITH MASH OR CHIPS, GARDEN PEAS OR BAKED BEANS

Three Cheese & Leek (1946 kcal) Cheese & chive sauce.	15.95
Meat & Potato (1128 kcal) Short-crust pastry lid and a jug of thick gravy.	14.95
Vegan Shepherd's Pie (1026 kcal) Sticky red cabbage.	13.95
Roast Chicken, Leek & Cheddar (1986 kcal) Puff pastry lid.	15.95
Hydes Steak & Ale (1396 kcal) Short-crust pastry lid and a jug of thick gravy.	16.50

BURGERS

ALL OUR BURGERS ARE SERVED ON A TOASTED BRIOCHE BUN, TOPPED WITH BABY GEM, SLICED TOMATO, GHERKIN AND FRIES

Abel's House Burger (1611 kcal) Two 40z beef burgers, Emmental cheese, streaky bacon and Abel's burger sauce.	16.25
Chicken Deluxe (1294 kcal) Buttermilk chicken fillet, bacon, hash browns, BBQ sauce and crispy chicken wing.	16.25
The Abel Imposter Burger (ve) (1368 kcal) Plant based burger topped with spiced hummus and sliced avocado.	16.25

DESSERTS

Classic Treacle Sponge (v) (826 kcal) Thick custard.	6.95
Chocolate Brownie (v) (968 kcal) Chocolate sauce and vanilla ice cream.	6.95
Apple & Blackberry Flapjack Crumble (v) (1042 kcal) <i>Thick custard</i> .	6.95
Chocolate & Salted Caramel Cake (ve) (760 kcal) Vanilla ice cream.	6.95
Sticky Toffee Pudding (v) (949 kcal) <i>Thick custard</i> .	6.95
Trio of Ice Cream and Cookie (v) (621 kcal) Ask your server for today's choices.	5.95

Served from 12pm - 9pm

Full allergen information is available on request. Please ask our team for details when ordering both food and drink. All weights noted are approximate and prior to cooking. (v) VEGETARIAN (ve) VEGAN GLUTEN FREE OPTIONS AVAILABLE ON REQUEST Despite our best efforts, we are unable to guarantee that our dishes are free from any allergen. Adults need around 2,000 kcal a day.

WINE LIST

WHITE	175ml	250ml	bottle
Pinot Grigio. Primi Soli ITALY (2) Dry, crisp and fruity with a wonderful hint of lemon.	5.15	6.90	19.50
Chardonnay, Central Monte CHILE (2) Fresh and lively, with wonderful aromas of citrus fruits and peaches.	5.20	7.10	19.95
Sauvignon Blanc, Inkosi south Africa (2) Green figs and fresh lemon aroma.	5.15	6.90	19.50
Sauvignon Blanc. Turtle Bay NEW ZEALAND (2) Fresh and vibrant with a hint of passion fruit, gooseberry and melon characters. Intense and cris	,	8.75	24.70
Albarino. Entreflores SPAIN (2) Elegant, fresh and fruity with an intense finish.		·	30.05
RED	175ml	250ml	bottle
Merlot, Via Alta (ve) CHILE (D) Rich and concentrated that packs all you want from this easy-drinking Merlot.	5.15	6.90	19.50
Cabernet Sauvignon/Shiraz. Via Alta CHILE (C) Blackcurrant flavoured	5.20	7.10	19.95
with a long finish and a hint of mint. Rioja Faustino Rivero Crianza SPAIN (C) Matured in American oak casks, with spicy soft blackcurrant fruit aromas.	5.95	8.25	23.55
Malbec. Club de Campo ARGENTINA (D) $ A fresh and fruity$ wine with hints of redcurrants, cherries, plums and a hint of spice.	6.20	8.50	23.50
Shiraz, Richland Black AUSTRALIA (E) Ripe blackberry and black cherry flavours with vanilla cream and spice.	6.25 ⁷	8.85	25.00
Merlot/Cabernet Bericanto Gran Riserva Doc ITALY (E) A rich full-bodied wine,	-	-	33.05

ROSÉ

NOOL	175ml	250 <i>m</i> l	Dottle
Pinot Grigio, Primi Soli Blush ITALY (2) Soft refreshing burst of summer fruits.	5.15	6.90	19.50
Zinfandel. White Rose USA (5) <i>Ripe strawberry and</i> <i>raspberry fruit aromas.</i>	5.20	7.10	19.95
Provence Rosé. L'Oasis FRANCE (5) An elegant, floral and fruity bouquet with an all round fruity flavour.	-	-	28.55
BUBBLES			bottle
LET'S CELEBRATE IN STYLE			
Cava Classic Brut. Portaceli SPAIN (1) Great quality Cava which is light and creamy with high fruity flavours.			19.95
Prosecco DOC. Castelli ITALY (1) Scents and hints of apple with a dry, crisp and fruity palate.			20.95
Prosecco Rosé DOC. I Castelli ITALY (1) Fruity and fragrant with a hint of strawberries and cherries.			20.75
Champagne. Charles Joubert N FRANCE (1) Offering a fruity aroma and toastiness whilst giving a fresh t Aged in deep chalk cellars for long per	aste.		36.10
La Cuvée, Laurent-Perrier (ve) FRANCE (1) Laurent-Perrier's signal Champagne, La Cuvée is delicate yet complex with crisp notes of citrus fru white flowers.			52.80
Cuvée Rosé, Laurent-Perrier (ver FRANCE (1) An iconic rosé Champag with great depth and freshness. Hint, strawberries, raspberries and cherries	ne s of		73.35
SINGLE SERVES - PERFECT FOR	LUNCH		
Prosecco Cuvée. 1821 Zonin (20 ITALY (1) Very well-balanced and ap with extremely delicate almond notes	ppealing		7.00
Spumante, Serenello Rosé (200 ITALY (1) A lovely rose pink colour,	:1)		7.00

175ml 250ml bottle

with elegant flavours and aromas of blackberries and cassis.

.

ITALY (1) | A lovely rose pink colour, followed by a bright and aromatic nose of petals and fresh strawberries.

WINE TASTING GUIDE

White and Rosé wines have a scale of (1)-(5) with (1) being dry and (5) sweet. Red wines are marked on a scale of (A)-(E). Light, delicate and fruity reds are graded (A) or (B) while more robust and full-bodied wines are (D) to (E).