

À La Carte Menu





SOUP TO START

Wholesome, warm and welcoming - made with the freshest ingredients!

Cullen Skink

Served with Crusty Bread

£9.95

Soup of the Day

Served with Crusty Bread

£5.95

STARTERS

Small in size, Big in flavour — made for mixing, matching, and savouring.

Haggis Bon-Bons

£7.95

served with House Salad & Mustard Mayo Dipping Sauce

Chicken Liver Parfait £7.95

served with Apple Chutney & Oatcakes

Honey Glazed Goats Cheese

£8.95

served with Rocket, Tomato, Red Onion & Balsamic

Smoked Salmon & Prawn Cocktail

served with Marie Rose Sauce & Fresh Lemon

£9.95

SIDES

Every hero needs a sidekick — maybe even two!

French Fries	£4	Onion Rings	£4
Truffle & Parmesan Fries	£4	Seasonal Vegetables	£4
Mashed Potato	£4	House Salad	£4



Before placing your order, please speak to a member of our team about any dietary requirements.

MAIN COURSES

Bold enough to steal the show - where every dish is the star of your table:

Abbotsford Steak Pie Creamed Potatoes & Seasonal Vegetables	£17.95
Corn Fed Chicken Breast served with Creamed Potatoes, Peppercorn Sauce, Crispy Kale & Haggis Bon-Bons	£17 . 00
Haggis, Neeps and Tatties served with Peppercorn Sauce & Greentails	£15.95
Haddock & Chips IPA Battered Haddock, Crushed Peas, Pickled Onion, Chips & Tartar Sauce	£17.95
Fillet of Salmon served with Garden Peas, Chorizo Sausage, & Mashed New Potatoes	£19 . 00
Ribeye Steak Ribeye Steak, Grilled Pesto Tomato, Mushroom, Chips & Watercress	£34 . 00
BBQ Madras Marinated Cauliflower Steak served with Pomegranate Couscous & Mint Yoghurt	£14.00
Abbotsford Beef Burger Cheddar Cheese, Bacon Crisps, Brioche Bun, Pickle Wedge, Burger Sauce & Fries	£16.95

SALADS

It's fresh, flavourful, and it's not just here for the health of it!

Chilli Infused Watermelon & Feta (V) Cucumber Ketchup, Red Onion & Toasted Sunflower Seeds	£9.00
Burrata Caprese Plum Tomato, Black Olive, Basil & Lemon Salad	£9.50
Beef Bresaola & Rocket Lettuce Pickled Summer Vegetables, Blackberry & Rosemary Dressing	£10.00



FOOD ALLERGIES & INTOLERANCES
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SANDWICH

$Bi\sigma$	flavours	between	beautiful	bread.	served	with	Veoetal	ole Crist	is &	Leaves.
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Reuben Warm Ciabatta Bread Pastrami, Sauerkraut, Emmental Cheese & Spiced Tomato Dressing	£12.00
Chargrilled Mediterranean Vegetable (V) Chargrilled Peppers, Courgette, Red Onion & Aubergine with Basil Chickpea Pesto & Rocket Leaves	£9.50
Teriyaki Beef Rosemary Focaccia Bread, Seared Beef Fillet with Teriyaki Sauce & Coriander	£14.00
Abbotsford Club Chicken, Bacon, Lettuce, Tomato & Mayo	£12.00

DESSERTS

The final course. Thinking about the calories? They made a quiet exit!

Sticky Toffee Pudding served with Vanilla Ice Cream	£8.00
Chocolate & Orange Torte served with Blood Orange Sorbet	£8.00
Cheese Board Isle of Mull Cheddar, Howgate Brie & Blue Murder served with Grapes & Biscuits	£9.50
Baked Vanilla Cheesecake served with Raspberry Ripple Ice Cream and Seasonal Berries	£9.00

CHEF'S DAILY SPECIALS

Celebration of flavours - inspired by curiosity!

Ask your server for today's specials.



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