



Epicurious

The
at **Abbotsford**

À La Carte



Epicurious at *The* Abbotsford



THE BIRCH WINE BOARD

Charred Halloumi, Roasted Cauliflower, Cured Meats, Chicken Liver Parfait, Chutney, Scottish Cheese, Pickled Onions, Gherkins & Fresh Seasonal Vegetables

A selection of lighter nibbles designed for sharing - 19.95

STARTERS

Small in size, big in flavour - made for mixing, matching, & savouring.

Cullen Skink

with Crusty Bread (GFA)

9.95

Haggis Bon-Bons

with Peppercorn Mayonnaise & House Salad

7.95

Soup of the Day

with Crusty Bread (GFA,V)

5.95

Chicken Liver Parfait

with Apple Chutney & Toasted Brioche (GFA)

7.95

Harissa Spiced Corn Ribs

with Crispy Onion & Fresh Lime (GFA,VV)

8.95

Slow Cooked Pork Ribs

with a Guinness & BBQ Glaze, Pickled Onion & Lemon

Starter - 9.95 Main - 17.95

Sriracha & Maple Glazed Chicken Tenders

with House Slaw & Fresh Lime

8.95

Tropical Fruit Platter

with a Coconut & Mango Chilled Soup, Watermelon, Pineapple & Passionfruit Sorbet (GF, VV)

8.25

Steamed Mussels

in a Red Thai, Coconut & Coriander Broth served with Ciabatta Bread (GFA)

11.95

Scottish Smoked Salmon Rillettes

with Ciabatta Croutons, dressed Fennel & Cucumber Salad & Smoked Mussel Mayonnaise (GFA)

11.95



FOOD ALLERGIES & INTOLERANCES

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

GF = Gluten Free, GFA = Gluten Free Alternative, V = Vegetarian, VV = Vegetarian & Vegan

SANDWICHES

served on White or Wholemeal Bloomer with Tortilla Chips, House Salad & Slaw (Served 12noon - 4pm)

Club Sandwich

*Chicken, Bacon, Lettuce,
Tomato & Mayonnaise*

12.95

The Deli

*Pastrami, Chorizo & Parma Ham,
Salad Leaves, Tomato & Mustard
Mayonnaise*

13.95

Philly Cheesesteak

*Slow cooked Beef Shin,
Caramelised Onion & Cheese*

13.95

THE CLASSICS

10.95 each

*Tuna
Mayonnaise
& Red Onion*

*Coronation
Chicken*

*Bacon
Lettuce
Tomato*

*Cheese
Savory*

*Egg
Mayonnaise
& Cress*

Add Fries - 4.00

Add Cup of Soup - 3.50

BURGERS

All served in a Toasted Brioche Bun with House Slaw & Slap ya Mama Spiced Fries

Fried Buttermilk Chicken

*with Lettuce, Tomato, Pickles & Red Onion,
Sriracha & Maple Glaze & Garlic Mayonnaise*

16.95

Spiced Sweet Potato & Chickpea

*with Lettuce, Tomato & Red Onion
& Garlic Mayonnaise (VV)*

15.95

Abbotsford Smash Burger

*Two 3oz Smashed Beef Patties, Lettuce, Tomato,
Pickles & Red Onion, Cheddar Cheese & Burger Sauce*

16.95

The Burns Burger

*6oz Scotch Beef, Haggis, Smoked Arran Cheddar
& Peppercorn Sauce*

18.95



FOOD ALLERGIES & INTOLERANCES

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

GF = Gluten Free, GFA = Gluten Free Alternative, V = Vegetarian, VV = Vegetarian & Vegan

HOUSE FAVOURITES

They are the crowd pleasers - the one everyone comes back for!

Haddock & Chips

*Beer Battered Haddock, Crushed Peas, Pickled
Onion, Chips & Tartar Sauce (GFA)*

17.95

Haggis, Neeps & Tatties

*with Peppercorn Sauce
& Greentails*

15.95

Abbotsford Steak Pie

Creamed Potatoes & Seasonal Vegetables

17.95

Roast Supreme Of Chicken

*with Black Pudding Bon-Bon, Roast New Potatoes, Carrot
Purée, Tenderstem Broccoli & Chicken Jus (GFA)*

16.95

House Curry

*Madras-Onions, Tomato & a blend of Indian Spices & fresh
Chilli served with Rice Pilaf & Naan Bread*

Chicken - 16.95

Vegetable - 15.95 (VV)

MAINS

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

Roast Fillet of Salmon

*with Tartar Hollandaise, Fondant Potatoes
& Beurre Noisette Spinach (GF)*

18.95

Pan Fried Fillet of Seabream

*with Butter Bean & Leek Stew, Roast Cherry
Tomatoes, New Potatoes & Chimichurri (GF)*

18.95

Pan Fried Loin of Cod

with Sweetcorn Velouté, Roast Oyster Mushrooms, Roast Potatoes & Samphire (GF)

21.95

Slow Cooked Beef Ragu Penne Pasta

with Grana Padano & Toasted Garlic Ciabatta

17.50

Wild Mushroom & Pea Penne Pasta

with Grana Padano & Toasted Garlic Ciabatta (V)

15.95

Roast Rump of Lamb

with Pomme Anna, Feta Cheese, Courgette & Basil Purée & Lamb Jus (GF)

21.95

6 oz Fillet Steak

served with Rocket & Tomato Salad, Wild Mushrooms & Fries (GF)

36.50

Sauces - Peppercorn, Garlic Butter & Chimichurri - 2.50 each

Six Garlic Butter King Prawns - 7

Three Garlic Butter Scallops - 12

LIGHTER TOUCH

Fresh, flavourful & not just here for the health of it!

Roasted Portobello

Mushroom & Spiced Haggis

Two roasted Portobello Mushrooms filled with Spiced Haggis, Neeps Purée, Seasonal Leaves & Crispy Onions

11.95

Cajun Spiced Salmon

Mixed Leaves, Toasted Cashew Nuts, Oriental Dressing, Fresh Pineapple & Crispy Onions

17.95

Roast Chicken & Harissa

Spiced Couscous

with Roasted Root Vegetable & Chimichurri Dressing

16.95

Cauliflower - 15.95 (VV)

Classic Caesar Salad

Gem Lettuce, Parmesan, Bacon & Ciabatta Croutons (GFA)

Classic - 11.95

Chicken - 17.50

Scottish Smoked Salmon - 18.50

SIDES

Every hero needs a sidekick - maybe even two!

Onion Rings - 4.00

Fries - 4.00

House Slaw - 4.00

Slap Ya Mama Seasoned Fries - 4.50

Creamed Potatoes - 4.00

Parmesan & Chilli Fries - 5.00

House Salad - 4.00

Chargrilled Cob:

Haggis Bon-Bons - 5.00

Single - 2.00 / Double - 4.00

CHEF'S DAILY SPECIALS

Celebration of flavours everyday - inspired by curiosity!

Ask your server for today's specials.



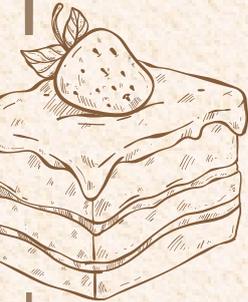
FOOD ALLERGIES & INTOLERANCES

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

GF = Gluten Free, GFA= Gluten Free Alternative, V = Vegetarian, VV = Vegetarian & Vegan



Epicurious The at Abbotsford



DESSERTS

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

Sticky Toffee Pudding

with Vanilla Ice Cream (GF)

8.00

Apple & Bramble Crumble Tart

with Clotted Cream & Berry Coulis

8.50

Homemade Trifle

Pineapple, Mango, Fresh Custard & Whipped Cream

8.50

Salted Dark Chocolate Choux Bun

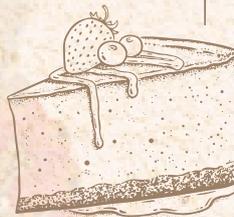
with Sauce Anglaise & Vanilla Ice Cream

8.50

Individual Lemon Meringue Pie

with Raspberry Sorbet

8.50



Scottish Cheese Board

Blue Murder, Howgate Brie & Arran Cheddar served with Apple & Plum Chutney, Quince Jelly & Oatcakes (GFA)

Single - 8.00 // Double - 16.00

Warm Vanilla Rice Pudding

with Spiced Plum Compote (GF)

8.00

Grande Dessert

*Perfect for Sharing
Ask for today's Chefs Selection*

14.95



FOOD ALLERGIES & INTOLERANCES

*Before placing your order, please speak to a member of our team about any dietary requirements.
GF = Gluten Free, GFA = Gluten Free Alternative, V = Vegetarian, VV = Vegetarian & Vegan*