Epicurious

at *The* Abbotsford

2/3 Course

The Epicurious Selection

2 Courses	3 Courses
18.95 per person	*23.95 per person*

STARTERS

Ask us about the wines that love these dishes!

**Ham Hough, Confit Chicken &
Smoked Arran Cheddar Croquette**
with Apricot Purée

**Sriracha & Maple Glazed
Chicken Tenders**
with House Slaw & Fresh Lime

Haggis Bon-Bons
with Peppercorn Mayonnaise & House Salad

Indian Spiced Smashed Potatoes
with whipped Goats Cheese & Roasted Cashew Nuts (GF,V)

Roast Beetroot, Pear & Rocket Salad
with Walnut Ketchup (GF,VV)

MAIN COURSES

5oz Chargrilled Flatiron Steak
with Parmesan & Chilli Fries (GF)
Suggested with: Zensa Primitivo

Abbotsford Smash Burger
3oz Smashed Beef Patty, Cheddar Cheese, Burger Sauce
Suggested with: La Campagne Merlot / Louis Jadot Bourgogne Pinot Noir

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

Wild Mushroom & Pea Penne Pasta
*with Grana Padano & Toasted
Garlic Ciabatta (V)*
Suggested with: Mâcon-Villages, Domaine de la Grange / St. Michelle

Confit Chicken Leg
*with Butter Bean & Leek Stew, Roasted Cherry Tomatoes,
New Potatoes & Chimichurri (GF)*
Suggested with: St. Michelle Chardonnay

DESSERTS

Enjoy with Château Grand Juaga, Sauternes

Sticky Toffee Pudding
with Vanilla Ice Cream (GF)

Apple & Bramble Crumble Tart
with Clotted Cream & Berry Coulis

Duo of Scottish Cheese
with Oatcakes, Grapes, Quince Jelly, Apple & Plum Chutney (GF)

Salted Dark Chocolate Choux Bun
with Sauce Anglaise & Vanilla Ice Cream

Homemade Trifle
Pineapple, Mango, Fresh Custard & Whipped Cream

Monday – Thursday: *12noon – 8.30pm* | **Fridays & Saturdays:** *12noon – 4.30pm*

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*