



Epicurious

The
at **Abbotsford**

À La Carte



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

Wine Suggestion: Pinot Noir / Sauternes / Ripasso

STARTERS

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

Cullen Skink

with Crusty Bread (GFA)

9.95

Steamed Mussels

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

11.95

Soup of the Day

with Crusty Bread (GFA,V)

3.50 / 5.95

Chicken Liver Parfait

with Apple Chutney & Toasted Brioche (GFA)

7.95

Suggested with: Sauternes / Riesling

Haggis Bon-Bons

with Peppercorn Mayonnaise & House Salad

7.95

Suggested with: Shiraz / Châteauneuf-du-Pape

Sriracha & Maple Glazed Chicken Tenders

with House Slaw & Fresh Lime

8.95

Slow Cooked Pork Ribs

with a Guinness & BBQ Glaze, Pickled Onion & Lemon

Starter - 9.95 / Main - 17.95

Suggested with: Shiraz / Châteauneuf-du-Pape / Zinfandel Rosé

Tropical Fruit Platter

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

8.25

Harissa Spiced Corn Ribs

*with Crispy Onion &
Fresh Lime (GFA, VV)*

8.95

Scottish Smoked Salmon Rillettes

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

11.95

Suggested with: Prosecco / Sauvignon Blanc



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 (GFA) (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 a Cup of Soup - 3.50

BURGERS

*All served in a Toasted Brioche Bun with House Slaw & Slap Ya Mama Spiced Fries
Ask your server for wine pairing suggestions!*

Fried Buttermilk Chicken

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

16.95

Suggested with: Zinfandel Rosé / Prosecco

Spiced Sweet Potato & Chickpea

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

15.95

The Burns Burger

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

18.95

Abbotsford Smash Burger

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

16.95

Suggested with: Merlot / Burgundy Pinot Noir



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HOUSE FAVOURITES

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

Ask us about the wines that love these dishes!

Abbotsford Steak Pie

Creamed Potatoes & Seasonal Vegetables

10.95 / 17.95

Haggis, Neeps & Tatties

with Peppercorn Sauce & Greentails

9.95 / 15.95

Haddock & Chips

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

11.95 / 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 (GFA)*

Chicken - 10.95 / 16.95

Vegetable - 10.95 / 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 Loin of Cod

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

21.95

Pan Fried Fillet of Seabream

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

18.95

Pairs nicely with: Chardonnay / Albariño

Slow Cooked Beef Ragu Penne Pasta

with Grana Padano & Toasted Garlic Ciabatta

17.50

Pairs nicely with: Sangiovese / Ripasso

Wild Mushroom & Pea Penne Pasta

with Grana Padano & Toasted Garlic Ciabatta (V)

15.95

Pairs nicely with: Mâcon-Villages / Pinot Noir

Roast Rump of Lamb

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

21.95

Pairs nicely with: Valpolicella Ripasso

6 oz Fillet Steak

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

36.50

Sauce Options - 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 Vegetables & 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

& more wine paring options.



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Epicurians

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Dessert Menu





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

Enjoy with: Sauternes

Apple & Bramble Crumble Tart

with Clotted Cream & Berry Coulis

8.50

Enjoy with: Sauvignon Blanc / Sauternes

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 (GF)*

Single - 8.00 // Double - 16.00

Enjoy with: Sauternes / Ripasso

Warm Vanilla Rice Pudding

with Spiced Plum Compote (GF)

8.00

Grande Dessert

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

14.95



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The Steak Edition

Available every Friday & Saturday from 5pm

THE THREE CUT OPTIONS

6oz FILLET STEAK - 36.50

8oz RIBEYE STEAK - 32.50

CHÂTEAUBRIAND - 75.00
(for Two to Share)

All our steaks are served with Rocket & Tomato Salad, Wild Mushrooms & Fries

SAUCES – Peppercorn, Garlic Butter & Chimichurri - 2.50 each

THE SIDES OPTIONS

Onion Rings - 4

House Slaw - 4

Creamed Potatoes - 4

House Salad - 4

Haggis Bon-Bons - 5

SURF YOUR TURF

Six Garlic Butter
King Prawns - 7

Three Garlic
Butter Scallops - 12

WINES TO PARTNER WITH

Alma Mora Malbec, San Juan, Argentina

Full-bodied wine with ripe red berry and plum flavours finishing with a long, elegant touch of toasty vanilla

Louis Jadot Bourgogne Pinot Noir, France

Silky, ripe, & lightly oaked Pinot Noir from Côte d'Or & Côte Chalonnaise.

Chateau St Michelle Cabernet Sauvignon, USA

An inviting Cab with plenty of complexity & structure with silky tannins.

175ml	250ml	Bottle
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8.95	10.95	32.50
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		42.00
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		60.00
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More from Epicurious

BREAKFAST

Served daily, 9–11:30am

Unhurried mornings with comforting breakfast favourites, made to ease you into the day.

BAKES & BREWS

Available all day

A selection of teas and coffees, paired with housemade scones, cakes and traybakes.

SUNDAY ROAST

Every Sunday, until stock runs out

A traditional roast – done properly, best enjoyed slowly and shared with your loved ones.

TACOS TUESDAY

Every Tuesday evening

A midweek trip to Mexico with tacos with different options, nachos and special cocktails to match.

Copper Bar Experience

BAR BITES

Available all day

Perfect for grazing – a dedicated bar menu to enjoy while you settle in with a drink.

QUIZ NIGHTS

Every Tuesday from 8pm

Gather your team every week, test your knowledge and play for a cash prize in the warmest setting