



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

STARTERS

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

Haggis Scotch Egg

with Smoked Turnip Velouté, Arran Mustard & Crispy Leeks

10.95

Traditional Cullen Skink

with Crusty Ciabatta Bread (GFA)

10.95

Chef's Soup of the Day

with Freshly Baked Bread (GFA|VV)

6.50

Moules Marinière

Shetland Mussels, White Wine & Garlic Cream with Garlic Ciabatta (GFA)

12.95

Chicken Liver & Brandy Parfait

*with Red Onion Chutney & Bannocks
(GFA)*

9.50

Sweet Chilli & Soy Glazed Pork Belly Bites

*with Chilli Mint Yogurt & Pickled Cucumber
Ribbons (GFA)*

10.50

Fruit Platter

*Duo of Melon, Seasonal Berries, Passionfruit Sorbet
& Raspberry Coulis (GF|VV)*

9.95

Don't forget to check out our

CHEF'S DAILY SPECIALS

We have celebration of flavours everyday - inspired by curiosity!

Ask your server for today's specials

THE ULTIMATE SUNDAY ROAST

Every sunday until stock runs out, a traditional roast done properly best enjoyed slowly & shared with loved ones.



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

*All served on White or Malted Bloomer with Tortilla Chips, House Salad & Coleslaw
(Served 12noon - 4pm)*

Tuna Mayonnaise	Ploughman's	Coronation Chicken	Chicken & Bacon Club
10.95	11.95	10.95	12.95

Add Soup - 3.95 | Add Hand Cut Chips - 4.50

**All sandwiches can be made gluten free upon request.*

BURGERS

All served on a Toasted Brioche Bun with House Slaw & Hand Cut Chips

6oz Homemade Abbotsford Burger

*with Homemade Burger Sauce, Pickles, Tomato
& Baby Gem Lettuce*

16.95

Add Cheese / Blue Cheese / Bacon - 1.50

Abbotsford Spiced

Buttermilk Chicken Burger

*with BBQ Pulled Beef, Garlic Mayonnaise, Pickles, Tomato,
& Baby Gem Lettuce*

18.95

The Burns Burger

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

18.95

Moving Mountains Burger

*Moving Mountains Plant-based Patty with Lettuce, Tomato,
Red Onion & Vegan Garlic Mayonnaise (VV)*

16.95

FROM THE GRILL

All served with Flat Cap Mushrooms, Grilled Plum Tomato, Fries & Onion Rings (GFA)

8 oz Fillet Steak - 38.95

Add a sauce - 2.50

10 oz Sirloin Steak - 35.95

Peppercorn | Garlic Butter | Red Wine Jus



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MAINS

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

Cajun Spiced Breast of Chicken

*with Rice Pilaf, Provençal Vegetables,
Coconut Curry Cream & Spiced Onions (GFA)*
14.50 // 18.50

Confit Pork Belly

*with Chorizo Creamed Potatoes, Black Pudding Bon Bons,
Beer Braised Onion & Mustard Jus*
21.95

Individual Steak & Ale Pie

*with Creamed Potatoes, Roasted Carrot, Tenderstem Broccoli
& Red Wine Jus*
19.95

Trio of Seafood

*Chef's Catch of the day, with Potato Fondant, Buttered Greens
& White Wine Chive Cream (GF)*
23.95

Beer Battered Haddock

*with Pickled Onion, Mushy Peas, Tartar Sauce,
Fries & Lemon (GFA)*
13.45 // 18.50

Wild Mushroom Stroganoff

with Pilaf Rice & Tempura Gherkins (V)
13.95 // 17.95

SIDES

Onion Rings - 4.00

Hand Cut Chips - 4.50

House Slaw - 4.00

Sweet Potato Wedges - 5.25

Creamed Potatoes - 5.00

Chilli & Parmesan

House Salad - 4.00

Hand Cut Chips - 5.25

** All sides are vegetarian, please specify with your server for GF options.*

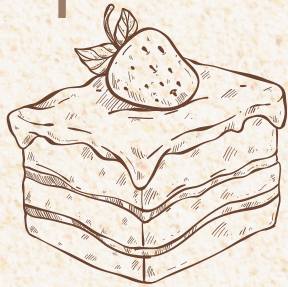


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DESSERTS

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

Sticky Toffee Pudding

*with Butterscotch Sauce
& Vanilla Ice Cream (V|GF)*
8.95

Passionfruit Martini Panna Cotta

with Passionfruit Syrup & Prosecco Sorbet (GF)
9.95

Warm Orange Scented Rice Pudding

with a Ginger Biscuit Crumb (VV|GF)
8.95



Cheesecake of the Day

*Homemade Cheesecake, served with Vanilla
Ice Cream & Fresh Fruit Garnish (V)*
9.95

Traditional Tiramisu

*Coffee Soaked Sponge Fingers, Amaretto
Mascarpone Cream & Dark Chocolate Powder (V)*
9.95



Trio of Scottish Cheeses

*Selection of Cheese, with Fig Chutney, Biscuits & Grapes
(GFA)*
10.95



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