Epicurious

The at Abbotsford

DINNER MENU

STARTERS

Chef's Soup of the Day
with Freshly Baked Bread (GFA/VV)

Chicken Liver Pâté
with Red Onion Chutney & Oatcakes (GFA)

Buttermilk Chicken Tenders
with House Slaw & Sriracha Maple Glaze (GFA)

Platter of Seasonal Fruit
with Raspberry Sorbet (GF/VV)

MAIN COURSES

Cajun Spiced Breast of Chicken
with Rice Pilaf, Provençal Vegetables, Coconut Curry Cream & Spiced Onions (GFA)

Beer Battered Haddock
with Pickled Onion, Mushy Peas, Tartare Sauce, Fries & Lemon (GFA)

Wild Mushroom Stroganoff
with Pilaf Rice & Tempura Gherkins (V)

Beef Bourguignon
with Creamed Potatoes & Tenderstem Broccoli (GFA)

DESSERTS

Sticky Toffee Pudding
with Butterscotch Sauce & Vanilla Ice Cream (V/GF)

Trio of Scottish Cheeses
with Oatcakes (GFA)

Cheesecake of the Day
with Vanilla Ice Cream (V)

Trio of Dairy Ice Cream
Chocolate, Vanilla & Strawberry (V)

SIDES

Onion Rings - £4.00
House Slaw - £4.00
Creamed Potatoes - £5.00
House Salad - £4.00

Hand Cut Chips - £4.50
Sweet Potato Wedges - £5.25
Chilli & Parmesan Hand Cut Chips - £5.25

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

FOR THOSE WISHING TO INDULGE

We offer a selection of specially chosen dishes available for the supplementary charge indicated.

STARTERS

Haggis Scotch Egg
with Smoked Turnip Velouté, Arran Mustard & Crispy Leeks
£2.95

Traditional Cullen Skink
with Freshly Baked Bread (GFA)
£2.95

Moules Marinières
with White Wine & Garlic Cream & Garlic Ciabatta (GFA)
£3.95

Sweet Chilli & Soy Glazed Pork Belly Bites
with Chilli Mint Yogurt & Pickled Cucumber Ribbons (GFA)
£3.95

MAIN COURSES

Steak & Ale Pie
with Creamed Potatoes, Roasted Carrots, Tenderstem Broccoli & a Rich Red Wine Jus
£5.95

Confit Pork Belly
with Chorizo Creamed Potatoes, Black Pudding Bon Bon, Beer Braised Onion & Mustard Jus
£6.95

SOMETHING SPECIAL

10oz Sirloin Steak
with Grilled Flat Cap Mushrooms, Plum Tomatoes, Fries & Onion Rings (GFA)
£14.95

Trio of Seafood
with Fondant Potato, Buttered Greens, White Wine & Chive Cream (GF)
£7.95

DESSERTS

Warm Orange Scented Rice Pudding
with a Ginger Biscuit Crumb (VV / GF)
£2.95

Passionfruit Martini Panna Cotta
with Passionfruit Syrup & Prosecco Sorbet (GF)
£2.95

Traditional Tiramisu
Coffee Soaked Sponge Fingers, Amaretto Mascarpone Cream & Dark Chocolate Powder (V)
£2.95

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