



# seasons

AT THE ABBOTSFORD

## Starters

**Soup of the Day** £7  
Abbotsford bloomer bread & sea salt butter

**Scallops** £13  
Stornoway black pudding & pea purée

**Ham Hough & New Potato Salad** £8  
Shredded ham hough with new potatoes and piccalilli dressing

**Smoked Haddock & Braised Leek Risotto** £9  
Topped with a soft poached egg

**Tomato & Red Pepper Bruschetta** £7  
Tomato & red pepper tartare with charred bloomer, aged balsamic vinegar & herb oil

**Pork & Haggis Sausage Roll** £7  
Homemade sausage roll with HP whisky sauce

**Beef Carpaccio** £12  
Thin sliced cured beef served raw, with capers, pickled onions, watercress & vegetable crisps

## Mains

**Butcher's Steak** £Market Price  
Chef's garnish, ask for today's dish

**Seabass** £22  
Pan-fried with crispy chorizo on a courgette, tomato & red pepper risotto

**Garden Gnocchi** £16  
Potato gnocchi with peas, mushrooms, summer vegetables, crème fraîche & garden herbs

**Roasted Chicken Leg** £18  
Baby potatoes, charred sweetcorn, chorizo & spinach, with lemon & thyme butter

**Ratatouille Tart** £15  
Filo tart with rosemary baby potatoes, summer vegetables & watercress salad

**7oz Steak Burger** £16  
Applewood smoked cheddar, burger sauce, lettuce & pickles in a bun with skin-on fries

**Peach & Halloumi Salad** £14  
Roasted peach & halloumi with fresh basil, pistachios & spiced honey dressing

**Lamb Rump** £22  
Served pink with spiced couscous, beetroot tzatziki, pickled onions, charred cabbage & green chilli sauce

## Sides

**Market Vegetables** £4

**Garlic Mushrooms** £4

**Rosemary Sea Salt Skin-on Fries** £4

**New Season Potatoes** £4

**Tomato & Balsamic Salad** £4

*Please inform your server of any dietary requirements.*

Summer