

Winter

seasons
AT THE ABBOTSFORD

Starters

Soup of the Day £7

Abbotsford bloomer bread & sea salt butter

Scallops £13

Stornoway black pudding, cauliflower purée & roast cauliflower

Ham Hough £8

Shredded ham hough, oatcakes, watercress salad & piccalilli

Cullen Skink Bonbons £9

Smoked haddock bonbons, creamy chive sauce & crispy leek

Butternut Squash Risotto £8

Roast butternut squash, sage, chilli crisp & soft poached egg

Scottish Brie Fondue £10

Abbotsford bloomer bread, pistachio & cranberry

Venison Carpaccio £11

Pickled beetroot, watercress, parsnip crisps & cauliflower purée

Sides £4

Seasonal Vegetables

Garlic Mushrooms

Rosemary Sea Salt Skin-on Fries

Baby Potatoes

House Salad

Mains

Butcher's Steak £Market Price

Chef's garnish, ask for today's dish

Roast Cod £22

Pancetta wrapped cod, crushed potatoes, roast sprouts, chestnuts & sage butter sauce

Beetroot & Goats Cheese Tortelloni £17

Roast beetroot, walnuts & rocket pesto butter

Roast Chicken Supreme £18

Skirlie potatoes, seasonal vegetables & creamy mushroom & leek sauce

Roast Muir Estate Venison £26

Celeriac dauphinoise, mulled red cabbage, seasonal vegetables & blackberry jus

Highland Steak Burger £16 (Add a Scottish cheese £1)

Steak & haggis burger, peppercorn mayo, lettuce & pickles with skin-on fries

Veggie Haggis Wellington £17

Baby potatoes, seasonal vegetables & mulled wine gravy

Steak Pie £18

Heather ale braised beef shin, creamy mashed potatoes & seasonal vegetables

Please inform your server of any dietary requirements.