

About Us

The Abbotsford Bar is one of Edinburgh's best preserved elaborately designed and ornamented bars to have survived from the 'Golden Age' of Scottish pub design.

Named after Scottish historical novelist Sir Walter Scott's baronial mansion in Roxburghshire; originally the Abbotsford Arms (1887) stood on the site, in 1902 the original bar was demolished and Jenner's & Co who were making additions to their store commissioned famed Pub & Brewery architect P.L. Henderson to design the new Abbotsford Bar.

This outstanding example of Edwardian Pub Design features a Classic Island Bar carved from Spanish Mahogany and elegant Jacobean Ceiling. Pubs like this were built at the height of the temperance movement: their opulent character was in marked contrast to the dark and dingy bars of Edinburgh past where the ceilings were often not beyond the reach of a man's arm. Without the pressure of the 'anti-drink lobby' it is probable that pubs like this wouldn't have been built.

Other famous Edinburgh pubs designed by P. L. Henderson include Deacon Brodies (1894), Leslies Bar (1896), The Central Bar (1899), and The Mitre (1901). By far the most impeccably preserved is The Abbotsford, which is run by the family company D.M. Stewart Ltd, whose flagship bar is the nearby Guildford Arms (Robert Macfarlane Cameron 1896).

D.M. Stewart Ltd took over the Abbotsford in 2006 from Colin Grant the previous Landlord. Colin's family had run the bar since 1940 when his Grandmother Mrs Antonia Grant acquired the Lease. D.M. Stewart Ltd is a family company that has owned pubs in Edinburgh for over 100 years and currently operate the nearby Guildford Arms, Cumberland Bar, and newly restored Rynie's Bar.

For Real Ale fans our Guest Ale Programme offers constantly rotating beers served from 5 traditional Scottish Aitken Tall Founts and 2 Angram Beer Engines.

For the Whisky Lover there are over 80 Malts including Independent Bottlings.

The Abbotsford Bar and Restaurant offer the best in Scottish gastro pub dining. Dine in Edinburgh's finest traditional bar or in our elegant restaurant 'Above'. Enjoy the best Scottish produce whether you are looking for great Pub Classics or a La Carte Specials.

We hope that The Abbotsford exceeds your expectations for professional friendly service and that you enjoy our Ales, Whiskies, Wine, and Dining Experience.

The Abbotsford Kitchen

Our chef's take great pride in cooking dishes which bring out the very best flavours from our locally sourced ingredients which come in fresh each day and are prepared with care and passion.

Our staff are trained to ensure that the food you eat is not only tasty but safe too, please let us know if you have any dietary requirements or allergies so we can make sure everyone can enjoy their meal.

Please ask your server about "Today's Specials".

STARTERS

Soup Of the Day £4.95

Greek Salad, Spring Leaves, feta cheese, olives, tomatoes & cucumber with a balsamic oil dressing. £5.95

Smoked Salmon, horseradish crème fraiche, artisan bread and salad. £6.55

Beer Battered Tiger Prawns, salad, and sweet chili dip. £6.95

Breaded Chicken Goujons, salad, and garlic mayo dip. £6.55

Wee Haggis, neeps & tatties, gravy on the side. £5.95
to upgrade add Whisky Sauce £2.00

Wee Veggie Haggis, neeps & tatties, gravy on the side. £4.95
to upgrade add Whisky Sauce £2.00

SHARING PLATTERS

Artisan Bread Platter, hummus, olive tapenade, sun blushed tomato pesto, balsamic reduction, and olive oil. £5.45

Abbotsford Cheeses served with salad and oatcakes. £8.95

Abbotsford Ploughman's, honey roast ham, cheddar cheese, piccalilli, salad, and artisan bread. £8.95

Abbotsford Nachos topped with cheese, jalapenos, salad, salsa, guacamole, and sour cream. £8.95
to upgrade add Haggis or Veggie Haggis £2.50

The Abbotsford Snack Platter A selection of Tiger Prawns, Chicken Goujons, and Haggis Fritters on a bed of salad with a sweet chilli dip. £15.95

SALADS AND VEGETARIAN DISHES

Creamed Leek, Pea & Mixed Wild Mushroom Risotto, Parmigiano Reggiano, and toasted seeds. £12.95

Caesar Salad Cos, lettuce tossed in rich dressing with cucumber, red onions, croutons, and anchovies. £8.95
to upgrade add sliced Chicken Breast £4.00
to upgrade add Smoked Salmon £3.00

Vegetarian Haggis, Neeps & Tatties with a side of gravy. £8.95
to upgrade add Whisky Sauce £2.00

ABBOTSFORD CLASSICS

Fish & Chips Scottish Haddock, beer batter or breaded with chips, peas, salad & tartar sauce. £14.95

Butchers Choice Cut of Gammon Steak with fried eggs & chips. £12.55

Haggis, Neeps & Tatties with a side of gravy. £9.95
to upgrade add Whisky Sauce £2.00

Abbotsford Steak & Ale Pie, prime Scotch Beef slow cooked in today's dark ale with seasonal vegetables and a choice of chips, baby potatoes or mash. £14.95

Seared Minute Steak Sandwich with sauteed mushrooms & onions, wholegrain mustard mayo and a side of chips. £14.95

BURGERS

Our burgers are made in house to chef's own recipe, cooked well and served with chips, coleslaw, and burger relish on the side.

Chef's 6oz Scottish Beef Burger topped with lettuce and tomato. £12.95

Chef's 6oz Cheeseburger 6oz Beef Patty, Monterey Jack Cheese. £13.95

Chef's Cajun Chicken Burger topped with lettuce and tomato. £12.95

The Monument 6oz Beef Patty, lettuce, tomato, bacon, cheese, haggis, sauteed mushrooms & onions and jalapenos. £16.95

Extra Toppings

Monterey Jack cheese/Jalapenos/ Sautéed Mushrooms & Onions £1.00

Bacon/ Haggis £2.00

DESSERTS

Today's Ice Cream Selection, 3 scoops of Scottish Ice Cream. £4.95

Cranachan; sweet cream, raspberries, and toasted whisky oats. £5.95

Sticky Toffee Pudding, a rich dark sponge cake infused with dates, smothered in toffee sauce, with Vanilla Ice Cream. £5.95

SNACKS & SIDES

Bowl of Chips £3.25

Chips & Cheese £4.25

Gravy £0.25

Guacamole Dip £0.50

Chilli & Lime Mayo Dip £0.45

Garlic Mayo Dip £0.45

Sour Cream Dip £0.30

Salsa Dip £0.30

Cheese/Jalapenos/Sautéed Mushrooms & Onions £1.00

Bacon/Haggis/Whisky Sauce £2.00

Side Salad £2.55

WINE LIST

TASTE GUIDE WHITE, ROSE, & SPARKLING

1 = Light, 2 = Fruity & Aromatic, 3 = Rich & Generous

TASTE GUIDE RED a = Soft & Velvety, b = Savoury & Elegant,

c = Rich & Powerful, e = Full Bodied

HOUSE WINES BY THE GLASS - WHITE, ROSE, SPARKLING

Price Size - 175ml/ £ 250ml/ Bottle

Alvier Sauvignon Blanc, Chile (White 2) £4.55/ £6.50/ £19.20

Young fresh & fruity, vibrant acidity, delicate finish.

Black Rock White Zinfandel, California (Rosé 3) £4.55/ £6.50/ £19.20

Lively, fruity, aromas of red summer fruits, crisp sweetness.

Katherine Hills Chardonnay, Australia (White 3) £5.25/ £7.50/ £22.20

Young fresh, fruit driven style.

Villa Rosella Pinot Grigeo, Italy (White 2) £5.45/ £7.75/ £23.20

Fresh with notes of white flowers & apple.

Chateau Routas Rosé, France (Rosé 3) £5.95/ £8.50/ £24.20

Crisp acidity & refreshing finish

Botter Prosecco, Italy (Sparkling 3) £27.20/ Bt Only

Pale yellow colour. Delicately fruity, well balanced & light.

HOUSE WINES BY THE GLASS - RED

Price Size - 175ml/ £ 250ml/ Bottle

Alvier Merlot, Chile (Red B) £4.55/ £6.50/ £19.20

Intense wine, with deep ruby red colour.

Goyenechea Mendoza Malbec, Argentina (Red D) £5.25/ £7.50/ £22.20

Delicate nose, soft & fruity on palate.

Katherine Hills Shiraz, Australia (Red C) £5.25/ £7.50/ £22.20

Aromas of dark berries, with a succulent palate

Marques de Vitoria Rioja Crianza, Spain (Red C) £5.95/ £8.50/ £25.20

Soft palate with aromas of toasted wood and fresh fruit.

Marley Farm, Cabernet Sauvignon AUS (Red E) £6.35/ £8.90/ £26.20

Elegant with firm tannins

SELECT WHITE WINES – BY THE BOTTLE

Vitis Nostra Grillo, Sicily (White 2) £22.00/ Bt

Crafted with native grapes from Sicily. The result is a white wine that is the authentic expression of a unique territory, surrounded by the sea.

De Waal Young Vines Chenin Blanc, South Africa (White 2) £23.00/ Bt

Refreshing, mouth-watering full of pineapples and other tropical fruits.

Cotes de Thau Picquepoule Terret, Languedoc (White 1) £25.00/ Bt

A dry white with a light and delicate style, pale gold colour and fresh fruit, floral aromas leading to a refreshing palate.

Torreón de Parades Reserva Chardonnay, Chile (White 2) £27.00/ Bt

Aged in French oak barrels over 8 months. Aromas of banana and ripe pineapple, toasty, vanilla flavours, subtle, balanced acidity.

Lawson Dry Hills Sauvignon Blanc NZ (White 1) £6.40/ £9.15/ £27.00

Citrus and passionfruit, lime and gooseberry flavours combine with the crisp acidity and minerality to provide perfect balance.

Albarino, Granbazan, Etiqueta Verde, Spain (White 1) £28.00/ Bt

Classic albariño. Dry, very floral, crisp acidity, elegant aftertaste

Maillart Plantine Brut NV Champagne, France (Sparkling 2) £44.90/ Bt
Golden, fresh aromas of fruit and toasty hazelnuts, great finesse.

SELECT RED WINES – BY THE BOTTLE

Always on Friday Pinot Noir, Portugal (Red b) £24.00/ Bt

Lightly textured and with plenty of ripe red cherry fruits, makes this an easy-going fruity wine.

De Waal Pinotage, South Africa (Red b) £25.00/ Bt

De Waal Pinotage reflects an elegant, modern style with silky texture with nice smoky notes and lush brambles.

Valpolicella, Castelforte, Italy (Red a) £25.00/ Bt

Soft, easy drinking, aromas of ripe cherries, red fruit, cinnamon notes

Goru Monastrell, Spain (Red b) £26.00/ Bt

Deep-red, aroma of red/ ripe fruit, creamy, meaty, and toasted, soft tannins. Reminiscent of vanilla and cinnamon.

Blue Boy 'Pumped up' Shiraz, Australia (Red e) £27.00/ Bt

Made from deliberately over ripened grapes in an 'appassimento' style. Intense flavours of plum, chocolate, sweet spices, rich velvety tannins.

St Emillion Lussac, France (Red d) £28.00/ Bt

Deep ruby colour, complex & fruity, notes of plums & liquorice.

Schola Sarmenti Critero Primitivo, Italy (Red c) £29.00/ Bt

An intense colour with a spicy sun-drenched fragrance. Soft and fruity with a good amount of tannin.

Wente Cabernet Sauvignon, California (Red c) £30.00/ Bt

Deep red, herbal tea aromas, mouth filling cherry fruit flavours, long, smooth finish.

