

Abbotsford Bar Menu

Soup of the day *with crusty bread* £3.95

Beer Battered Tiger Prawns *with lime & green curry tartar sauce* £6.50

Toasted Pita Bread *with salad, tomato, red onion & Tzatziki & choice of filling* £6.50

either Baharat spiced aubergine

or Yoghurt marinated chicken

or Merguez Sausage

Cheeseboard *selection of cheeses with onion chutney, oatcakes, salad, celery & apple.* £7.95

Abbotsford Ploughman's *honey roast ham, cheddar cheese, piccalilli, salad & crusty bread.* £7.95

Hot & Spicy Char Grilled Pork Loin *with black pudding & apple dressed salad.* £11.95

Grilled Sea Bass *with green curry sauce, sweet potato, green beans & pita bread.* £14.95

Smoked Salmon *with juniper infused cucumber & fennel salad with lemon & mustard dressing.* £12.95

Risotto *of mushroom & spinach topped with rocket & truffle oil.* £9.95

Char grilled Chicken Burger *with salad, tomato, coleslaw, sweetcorn relish & chips* £9.95

Chef's 6oz Beef Burger *with salad, tomato, coleslaw, ranch dressing & chips* £9.95

Extra toppings Monterey Jack cheese £1.00, bacon £1.50

Scottish Haddock *breaded or battered with chips & salad* £12.95

Steak & Ale Pie *with seasonal veg and choice of either mash, chips or baby potatoes* £12.95

Haggis *with neeps and tatties & gravy* **Starter** £4.95 and **Mains** £9.95

8oz Borders Sirloin Steak *cooked to your liking with red onions, roast tomato, mushrooms, salad & chips* £18.95 *Sauces: peppercorn, whisky or blue cheese* £1.50 each

PLEASE ASK ABOUT OUR EXTENSIVE RANGE OF SCOTTISH CASK & CRAFT BEERS

Sticky Toffee Pudding *with toffee sauce & vanilla ice cream* £5.95.

White Chocolate & Puff Candy Cheesecake *with berry coulis* £5.95

Glazed Lemon Tart *with raspberry sorbet* £5.95

Selection of Orkney Ice Cream *please ask for selection* £3.95

PLEASE ASK ABOUT 'THIS MONTHS FEATURED WINES', SEE OVER FOR FULL LIST

Food Allergies and Intolerances: Before you order your food & drinks please speak to staff if you want to know about our ingredients

WHITE, ROSÉ AND SPARKLING WINES

- Sauvignon Blanc, Still Bay**, S. Africa - Rich and fruity aromas with hints of grass £4.20/ 175ml, £6.00/ 250ml, £17.00/ Bottle 12% [1]
- Rosé, White Zinfandel, Willowood**, California - Lively, fruity rosé, crisp sweetness. £4.20/ 175ml, £6.00/ 250ml, £17.00/ Bottle 10% [3]
- Chardonnay, Alvier, Torreón De Paredes**, Chile - Classic, cassis flavours. £4.20/ 175ml, £6.00/ 250ml, £17.00/ Bottle, 13.0% [2]
- Pinot Grigio, Villa Molino**, Italy - Fruity bouquet & subtle fresh flavour. £5.20/ 175ml, £7.40/ 250ml, £21.00/ Bottle 12% [1]
- Picpoul de Pinet, Terrasses de La Mar**, France - Light delicate style, hints of peaches & apricots finish. £24.00/ Bottle 13% [1]
- Chenin Blanc, De Waal Young Vines**, South Africa - Refreshing, mouth watering wine full of tropical fruits. £22.00/ Bottle 12.5% [2]
- Rosé, Château Routas**, France - Soft fruit & floral notes. Crisp acidity & refreshing finish £24.00/ Bottle 13.5% [2]
- Rioja, Beronia Blanco**, Spain - Delicate wine with aromas of peach and lily petals. £22.00/ Bottle 12.5% [1]
- Gross Manseng Sauvignon, Terres Fumées**, France - Crisp dry white with peach, citrus aromas, lime notes. £22.00/ Bottle 12.5% [1]
- Sauvignon Blanc, Lawson Dry Hills**, New Zealand - Passion fruit, lime, grapefruit. £6.30/ 175ml, £9.00/ 250ml, £26/ Bottle 13% [2]
- Chardonnay, Normans Holbrooks Rd** Australia - Fresh peach & pineapple aromas. Soft crisp finish. £21.00/ Bottle 13% [3]
- La Poderosa, Viogner**, Chile - Orange blossom aroma & palate brimming with tropical fruits. £23.00/ Bottle 13.5% [3]
- Chardonnay, Rodney Strong**, USA - Rich, full bodied, elegant & refined. Subtle delicate flavours. £28.00/ Bottle, 13.5% [3]
- Prosecco Spumante DOC**, Italy - Pale yellow colour. Delicately fruity, well balanced & light. £25.00/ Bottle 11% [2]
- Champagne Mumm Brut**, France - Aromas with hints of vanilla & honey. Simply a joy to drink. £35.00/ Bottle 12% [1]
- 1- 9 Classification of white wines. Driest wines are numbered (1) and the sweetest are numbered (9)*

RED WINES

- Merlot, Still Bay**, South Africa - Medium bodied wt rich dark fruits on the palate. £4.20/ 175ml, £6.00/ 250ml, £17.00/ Bottle, 14% [B]
- Carmenere, Valdemoro**, Chile - Aromas of black berries & coffee, with medium body and smooth finish. £18.00/ Bottle, 13.5% [D]
- Malbec, Goyenchea, Mendoza**, Argentina - Delicate nose, soft & fruity on palate. £4.70/ 175ml, £6.70/ 250ml, £19/ Bottle, 13.5% [D]
- Pinotage, Tall Horse**, South Africa - Bursting with juicy red fruit flavours. Medium bodied soft & smooth. £21 Bottle, 13.5% [A]
- Shiraz, Katherine Hills**, Australia - Aromas of dark berries, with a succulent palate. £5.00/ 175ml, £7.10/ 250ml, £20 Bottle, 14.2% [C]
- Cabernet Sauv, Alvier**, Chile - Aromas of red fruit, medium bodied, pleasant finish. £4.20/ 175ml, £6.00/ 250ml, £17 Bottle, 13.5% [C]
- Cosmina Pinot Noir**, Romania - Gorgeous flavours, spicy aromas with a linger aftertaste. £21 Bottle, 12.5% [B]neu
- Rioja, Campillo El Nino, Joven**, Spain - Young modern Rioja, rich berry fruit. £5.70/ 175ml, £8.15/ 250ml, £23.00/ Bottle, 14% [C]
- La Poderosa Reserve Syrah**, Chile - Deep purple, wild berry notes, powerful on the palate, juicy & balanced. £23 Bottle, 14% [D]
- Chateau Mont Redon Cotes Du Rhone, Chateauneuf du Pape**, France - Remarkably elegant, with excellent fruit characteristics & warm palate. £26 Bottle, 14% [B]
- Zin-phomaniac, Zinfandel**, USA - Dark fruit aromas, spicy flavour & bold voluptuous mouthfeel. £28 Bottle, 14.9% [C]
- Bordeaux, Chat Brand-Bergere, Cuvee O'Byrne**, France - Lovely drinking, plum & blackcurrant hints liquorice £28 Bottle, 13% [B]
- Cabernet Sauvignon, Rodney Strong**, USA - Deep colour, blackberry, cocoa aromas, elegant structure. £28 Bottle, 13.5% [D]
- Schola Saramenti Primitivo** Italy - Spicy sun-drenched fragrance. Soft & fruity with good tannin. £28 Bottle, 13.5% [E]
- Shiraz, Artspace, Mourvedre, Saronberg**, South Africa - Dark berry, ripe fruit taste. Soft, juicy palate, elegant. £23 Bottle, 14.5% [C]
- A- E Classification of red wines. The lightest reds are labelled (A) and the most full-bodied are labelled (E)*