

ABACUS

ABACUS G&T - 7.50

Tanqueray Gin, Fever-Tree Elderflower Tonic, Lime

KEEPING COUNT - 7

Seedlip 94, Fever-Tree Tonic, Grapefruit

WHISKY SOUR - 10

Highland Park, Lemon, Sugar, Angostura Bitters

BREAD & SHARING

WARM BREAD BOARD - 9

Company Bakery Sourdough Boule served with Olive Oil, Pickles, Olives, Houmous, Balsamic Vinegar and Edinburgh Butter (VG, V)

SELECTION OF SCOTTISH CHEESES (V)

3 cheeses for 9 / 5 cheeses for 15

Served with Spiced Pear Chutney, Grapes, Celery, Honey, Cornichons, Artisan Crackers and Edinburgh Butter

BAKED CAMEMBERT - 14

Honey, Thyme, Garlic and Bread (V)

TRIO OF SCOTTISH SALMON - 19

A selection of Whiskey Cured Smoked, Hot-smoked Salmon Rillettes and Beetroot Gravalax, served with Caper Berries, Cucumber Relish, Warm Bread and Edinburgh Butter

STARTERS

SCOTTISH HOT SMOKED SALMON RILLETTE - 9

Cucumber Relish, Milk Bread

HERITAGE ROAST CARROT - 8

Burrata and Dukkha (V)

CHICKEN TERRINE - 9

Pickled Mustard Seeds, Walnut Ketchup, Milk Bread

BUTTERNUT SQUASH SOUP - 8

Thyme Roasted Butternut, Pumpkin Seed, Deep-Fried Bread (VG)

CRAB AND COD CROQUETTE - 9

Pickled Fennel, Roast Garlic and Lemon Mayo

BLOODY MARY DRESSED BEETROOT AND FENNEL SALAD - 8

Apple, Dill (VG)

MAINS

SCOTTISH DRY-AGED STEAK (8OZ) - 35

Locally Sourced Scottish Beef, Hand Cut Chips, portobello mushroom and roasted vine cherry tomatoes

Peppercorn or Bordelaise sauce

PAN ROASTED COD - 18

Leek Risotto and Rustic Fried Gremolata

ROAST LEMON AND CHILI CAULIFLOWER - 15

Puree, Aioli, Pomegranate and Nut Salad (VG)

THE ABACUS BEEF BURGER - 18

Smoked Cheddar, Everything Bun, Garlic Aioli, Hand Cut Chips

CONFIT DUCK LEG - 19

Red Wine Braised Puy Lentils, Poached Pear

ABACUS VEGAN BURGER - 15

Vegan Smoked Cheddar, Everything Bun, Garlic Aioli, Hand-cut Chips (VG)

ROAST CHICKEN BALMORAL - 18

Mash Potatoes, Swede and a Whisky Jus

BATTERED HADDOCK FILLET - 18

Hand Cut Chips, Minted Crushed Peas and Tartare Sauce

LEEK RISOTTO - 16

with Rustic Fried Gremolata (V)

FOR THE TABLE

HAND-CUT CHIPS - 5 (VG)

HOUSE ONION RINGS - 5 (VG)

GREEN LEAF SALAD - 5 (VG)

Garlic and Lemon Dressed

WHOLE GRAIN MUSTARD DRESSED SEASONAL VEGETABLES - 5 (VG)

BUTTERY MASHED POTATOES - 5 (V)

SOURDOUGH BREAD AND BUTTER - 5 (VG, V)

Should you have any allergies or dietary restrictions, please notify your server and we will guide you through the menu.
Dietary and Allergen Information - Allergen information can be found by scanning the QR code or at: hotels.mysaffronportal.com

V - Vegetarian, VG - Vegan



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