



## Mains

### Nibbles/Starters

<b>Homemade Focaccia (V)</b>	£3.95
butter, balsamic & olive oil	
<b>Gordal Olives</b>	£4.75
<b>Freshly Prepared Soup (V)</b>	£6.00
homemade focaccia, Netherend Farm butter	
<b>Hot Roast Smoked Salmon</b>	£9.95
Chilli caramel, crème fraiche and toasted buckwheat	
<b>Charcuterie</b>	£9.50
Cured meat selection, chicken liver parfait, artisan bread, cornichon and chutney	
<b>Warm Pigeon Breast</b>	£7.50
Pickled king oyster mushroom, toasted granola, sauce epice	
<b>Roasted Scallops</b>	£12.95
Boudin noir, burnt apple and smoked bacon	
<b>Baby Mozzarella Salad (V)</b>	£8.00
Sun blush tomato, artichoke and a herb vinaigrette	

(V) Vegetarian option on request

All dishes are available as a main course on request

If you have any allergies, please let your waiter

Or waitress know, and we will advise the chef

To discuss suitable dishes or alternatives for your meal

All prices in GBP and include VAT

### Classics

<b>Henderson's 32-day aged 8oz Ribeye Steak</b>	£28.50
blue cheese stuffed flat cap mushroom, hand cut chips cherry vine tomatoes and peppercorn sauce	
<b>Beer Battered Fish</b>	£17.50
Our own hand cut chips, roast lemon mayo, pea salad	
<b>Parklands Burger</b>	£17.00
Fries, salad garnish and coleslaw	

### Something a Bit Different

<b>Scottish Sea Trout Niçoise</b>	£20.75
Baby potatoes, Olives, quails egg, cherry vine tomato, green beans and basil pesto	
<b>Pumpkin Tortellini (V)</b>	£16.50
Vegetable and Tarragon nage, toasted pumpkin seeds	
<b>Corn fed Chicken Supreme Chasseur</b>	£18.50
Smoked bacon, chestnut mushrooms, confit purple potatoes cavalo nero and Denhead farm asparagus	
<b>Braised Beef Short Rib</b>	£19.50
Mini scotch pie, braised carrots, mashed potatoes, parmesan and herb crumb	

With a huge increase in cashless payments, we want to make sure our hard-working team are properly appreciated. We are therefore adding an optional 10% gratuity to all bills £20 and over. All tips go directly to staff and are shared out by them across the whole team.

### Desserts

<b>Warm Chocolate Brownie</b>	£8.00
Passionfruit, lemon curd, white chocolate and hazelnut praline	
<b>Rhubarb and Cherry Clafouti Tart</b>	£8.00
Cherry sorbet, toasted almonds	
<b>Selection of Scottish Cheese</b>	
3 cheeses	£9.75
4 cheeses	£12.00
Selection of cheeses, quince, celery, Artisan biscuits, chutney, grapes	
<b>Stewart Tower Dairy Ice Creams</b>	£7.00
Strawberry, Chocolate & Vanilla, homemade cookie	
<b>Vanilla Crème Brulee</b>	£8.00
Homemade white chocolate cookie	

### Beverages & accompaniments

Selected Port from	4.50
Liqueurs from	4.40
Dessert wine from	4.40
Freshly ground coffee	3.40
Tea & Fruit Tea (Various)	2.60
Cafeteria of coffee (per person)	3.90
Flat white	3.80
Café latte	3.80
Cappuccino	4.00
Espresso	2.00
Double espresso	3.20
Liqueur coffee	7.20