



Nibbles

Gordal Olive Boat	£5
Homemade Breads (V)	£6
Netherend Farm butter, aged balsamic, extra virgin olive oil	

Starters

Garlic and Herb Chargrilled King Prawns	£13
Chorizo and apple jam, avocado, endive, chilli, ginger and lime foam	
Heather Honey Baked Goats Cheese (V)	£11
Salad of roast butternut squash, pecans, rocket pickled golden raisins, rose harissa dressing	
Traditional Cullen Skink	£10
Kiln smoked haddock, new potato, leek, croutons, homemade roll, netherend farm butter	
The Parklands Chicken Liver Parfait with Port Jelly	£9
Damson chutney, micro salad, mini oatcakes	
Smoked Perthshire Woodpigeon	£11
Roast chicken jelly, caramel pickled apple, Stornoway black pudding bon bon	
Soup of The Day (V/VE)	£8
Garlic and herb croutons, homemade roll, Netherend farm butter	

(V) Vegetarian Option

(VE) Vegan Option

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

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.

Chargrill

Served with rocket, semi dried tomato, pickled shallots and pecorino Romano, skin on chips	
Hendersons 8oz Scotch Beef Rib Eye Steak	£39
Lemon and lime or Plain Angus Chicken	£22
Butchers Choice (see specials board)	
Sauces - green peppercorn, Bearnaise, Citrus and Honey yoghurt	

Mains

Oven Roast Loin of Scrabster Cod	£26
Charred sweetcorn, sweetcorn puree, wilted spinach, chilli and lemon potatoes, nduja sauce	
Tortelloni of Pumpkin and Sage (V)	£22
Baby leaf spinach, hazelnuts, roast butternut squash, pickled baby pear, Gran Moravia cream	
Ossian Beer Battered Fish and Chips	£19
Scottish haddock, skin-on chips, crushed garden peas, the Parklands tartare sauce	
Venison Shoulder, Guinness and Chestnut Pie	£24
Wrapped in puff pastry, honey glazed carrots, parsnips, blackened shallot, celeriac puree, creamy tarragon mash.	
Roast Breast of Angus Chicken	£24
Curly kale, herb potato dauphine, Wild mushrooms, roast garlic beurre blanc	
6oz Wagyu Beef Burger	£21
Black bomber cheddar, red onion and pancetta jam, vine tomato, baby gem and gherkin on a brioche bun	
whole grain mustard coleslaw, skin-on fries	
Sides	
Skin-on Fries	£4
Creamy Tarragon Mash	£4
Pecorino Romano and Truffle Fries	£6
Seasonal Vegetables	£5
House Rocket Salad	£6

Desserts

White chocolate and peanut cremieux	£10
cinnamon marshmallow, banana leather, peanut crunch, cranberry gel rum ice cream	
Lemon and Lavender posset	£9
pistachio ice cream, orange and polenta shortbread	
The Parklands Sticky Toffee Pudding	£10
tablet sauce, popcorn ice cream	
Classic Apple Tart Tatin	£9
crème fraiche ice cream	
Selection of Scottish Cheeses	£13
3 cheeses, chutney, grapes, quince paste, apple puree, celery, Peters yard crackers	
Ice Creams & Sorbets	£8
the parklands shortbread	
The Parklands Affogato	£9
2 scoops of Luvians vanilla ice cream, Kahlua, the bean shop espresso, served with shortbread	

Beverages & accompaniments

Selected Port from	£4.90
Liqueurs from	£4.70
Freshly ground coffee	£3.60
Tea & Fruit Tea (Various)	£3.00
Cafeteria of coffee (per person)	£4.00
Flat white	£3.90
Café latte	£3.90
Cappuccino	£4.20
Espresso	£2.10
Double espresso	£3.30
Liqueur coffee	£7.70