

PARKERS DINNER MENU

STARTERS

Homemade Soup of the Day
Warm Bread
£5.95

Corn Tortilla Nachos
Melted Cheese, Sour Cream,
Guacamole, Pickled Jalapenos
£7.25

Chicken Liver Pate
Fig Relish, Crostini,
Pea Shoot Salad
£7.00

Haggis Bonbon
Champit Tatties,
Whisky Sauce
£7.75

King Prawn Cocktail
Avocado, Bloody Mary Dressing,
Prawn Crackers
£8.25

Battered Chicken Goujons
Chilli Jam, Asian Slaw
£7.95

MAIN DISHES

Steak & Ale Pie
Roast Seasonal Vegetables,
Skin-On Fries
£17.95

Battered Haddock
Skin-On Fries,
Peas & Homemade Tartare Sauce
£16.45

Baked Lasagne al Forno
Chargrilled Focaccia,
Dressed Side Salad
£16.95

**Spinach, Leek &
Red Onion Falafel**
Curried Green Lentil Dahl
£16.25

**Chargrilled 10oz
Sirloin Steak**
Roasted Tomato,
Mushrooms, Fries
£29.50

**Battered Chicken
Goujons**
Skin-On Fries, Chilli Jam,
Asian Slaw, Aioli
£16.75

Parkers 8oz Beef Burger

Brioche Bun, Gem Lettuce, Tomato, Pickle, Red
Onion, Chips, Chilli Jam
£16.00

**Add Cheese or Bacon to your Burger
for £1.50 each**

SIDE DISHES

Skin-On Fries	£3.75
Posh Fries (Parmesan, Truffle Oil, Parsley)	£4.25
Roasted Root Vegetables	£3.75
Asian Slaw	£3.50
Champit Tatties	£3.75
Mixed Salad	£3.75
Pepper Sauce	£3.95
Onion Rings	£4.00
Garlic Flatbread	£4.25

DAILY SPECIALS

SEE OUR BLACKBOARDS
FOR TODAY'S SPECIALS

The descriptions of the dishes on our menu do not list every individual ingredient.

If you are concerned about nuts or other allergens in our dishes, please ask a member of staff for assistance before ordering your meal.

DESSERT

Sticky Toffee Pudding

Butterscotch Sauce, Vanilla Ice Cream

£8.00

(Vegan option available on request)

Affogatto

A scoop of Vanilla Ice Cream topped with Fresh Coffee

£7.50

Trio of Dairy Ice Creams

Chocolate, Strawberry or Vanilla

£6.95

(Vegan option available on request)

Park Pavlova

Lemon Curd, Chantilly Cream, Pomegranate

£7.95

Cheese Plate

Fig Relish, Oat Cakes, Apple

£9.95

Ask your server for todays selection

COCKTAILS - £9.50

Harvey Wallbanger

A pleasantly intensive but refreshing vodka Classic

Old Fashioned Almond

A sophisticated multi layered drink made with Jim Beam and Amaretto

Green Dragon

Midori, Arbiekie Vodka and Toll House White Rum mixed with Lemonade for a 'honeydew melon' tasting cocktail

Snow Globe

A cinnamon and orange gin based cocktail that's full of winter sparkle

Chocolate Martini

Our mix of Baileys, Arbiekie Vodka and Crème de Cacao served straight up for a strong but smooth and sweet martini

HOT DRINKS

Americano	£3.25
Latte	£3.50
Cappuccino	£3.50
Mocha	£3.60
Hot Chocolate	£3.60
Tea	£3.25
Herbal Tea	£3.25

LIQUEUR COFFEE

Calypso (Tia Maria)
Highland (Scottish Whisky)
Irish (Irish Whiskey)
Drambuie
Seville (Orange Liqueur)
Baileys
From £8.25

Have you seen our Wine List? We have an excellent selection of Old & New World Wines available by the bottle & a further selection of individual serve bottles.

As part of our drive to offer more locally produced food and drink whenever we can, we are committed to sourcing our meat, poultry, fish, vegetables, and fruit from within Angus or Tayside & trust the quality shows in the end product.

Turriff's of Montrose supply our fruit & vegetables and our fishmongers deliver from Arbroath & Aberdeen