



# Parklands

*Bar & Restaurant*

## Sharing plates

<b>Rustic breads</b> extra virgin olive oil, roast garlic and spiced olives	(v) £5.50
<b>Baked camembert</b> plum and ginger chutney, toasted breads	(v) £9.00
<b>Smoked chilli and harissa hummus</b> locally produced hummus with aubergine dip, honeyed feta and arctic flatbread	(v) £9.50
<b>Antipasti board</b> cured meats, mozzarella, grilled Mediterranean vegetables, artichokes and rustic bread	£14.00

## Starters

<b>Freshly made soup of the day</b> ask your server for today's soup	(v) £4.50
<b>Duck and game terrine</b> plum and ginger chutney, crisp bread	£5.50
<b>Baked garlic field mushroom crostini</b> balsamic glaze, micro herbs and crushed walnuts	(v) £5.50
<b>Bubble and squeak</b> wrapped in pancetta, poached duck egg and béarnaise	£6.00
<b>Beetroot Gravlax</b> baby capers, lemon, brown bread and butter	£7.50
<b>Pan fried pigeon breast</b> cider and honey soused vegetables	£7.00
<b>Scallops</b> pan-fried scallops, pea and watercress volute, black pudding crumb	£9.50

## Salads and Risotto

<b>Smoked chicken, chorizo and wild rocket risotto</b> parmesan shavings, basil oil	£11.50
<b>Roasted beetroot &amp; ricotta risotto</b> sautéed golden beetroot, wild mushrooms	(v) £10.50
<b>Bacon and black pudding salad</b> wild rocket, honey and mustard dressing	£10.50
<b>Butternut squash and feta salad</b> balsamic onions, herb croutons, chilli and lemon dressed rocket	(v) £10.50

## Lighter Bites

<b>Cajun chicken philly wrap</b> cheddar, guacamole, sweet chilli, fries and coleslaw	£9.50
<b>Cajun wild mushroom philly wrap (v)</b> cheddar, guacamole, sweet chilli, fries and coleslaw	£9.50
<b>Drayton classic 8oz prime beef burger</b> cos lettuce, monteray jack cheddar, grain mustard mayo, fries and coleslaw	£11.00

## Main Course

<b>Goats cheese and sun blushed tomato roulade</b> basil, wild rocket and beetroot salad	(v) £10.50
<b>Beer battered haddock</b> hand cut double cooked chunky chips, mushy peas and tartar sauce	£11.00
<b>Pork fillet</b> apple and celeriac puree, mustard mash, braised leeks port sauce	£15.00
<b>Home made steak and ale pot pie</b> tender beef steak cooked in ale, topped in puff pastry, hand cut double cooked chunky chips, garden peas and buttered carrots	£12.50
<b>Braised beef feather blade</b> fondant potato, roasted root vegetables, braised red cabbage, red wine and shallot jus	£14.50
<b>Pan-fried duck breast</b> fondant potato, braised red cabbage and cherry sauce	£15.50
<b>Rump of Lamb</b> dauphinoise potato, curly kale, butternut squash puree, parsnip shard and redcurrant jus	£16.50

## From the grill

All prime grills come with double cooked hand cut chunky chips, flat cap mushroom, grilled vine tomatoes and watercress.

<b>Rib Eye Steak</b>	<b>10oz*</b>	<b>£20.00</b>
<b>Sirloin Steak</b>	<b>8oz*</b>	<b>£23.00</b>
<b>Gammon Steak</b>	<b>8oz*</b>	<b>£11.00</b>
<b>Tuna Steak</b>	<b>7oz*</b>	<b>£12.00</b>
<b>Piri Piri chicken breast</b>	<b>8oz*</b>	<b>£11.00</b>

approx. weight before cooking\*

Pepper, Garlic butter or Port and stilton sauce  
**£2.00**

## Sides

<b>Twice cooked chunky chips</b>	<b>£2.50</b>
<b>French fries</b>	<b>£2.50</b>
<b>Garlic bread</b>	<b>£2.50</b>
<b>Half dozen onion rings</b>	<b>£2.50</b>
<b>Rocket and parmesan salad</b>	<b>£3.00</b>
<b>Pan sautéed green beans with chilli and garlic</b>	<b>£3.00</b>

All of the products for sale on this menu could contain nuts.  
Please note that all products are free from GM ingredients  
Please inform your server if you have any special dietary requirements.