MICHAELS BAR & BISTRO

Serving Fresh and Quality Produce 7 days per week

Sunday to Thursday 12 till 9pm Friday and Saturday 12 till 10pm

Food Allergen Notice Please be aware that food prepared here may contain these ingredients: Milk, Eggs, Wheat, Soybean, Peanuts, Tree Nuts, Fish and Shellfish

0141 639 9222 www.parklandscountryclub.co.uk

APPETIZERS & SHARERS

(V) Dipping Breads £4.95 Chefs Homemade Bread Selection with Balsamic Vinegar & Olive Oil

(V) Garlic Oil & Parmesan or Sea Salt, Rosemary & Olive Oil £4.95 Hand Stretched Flat Bread

> (GF)Cured Meat Platter £9.95 Served with Olives, Sun Dried Tomatoes, Parmesan Shavings Drizzled in Extra Virgin Olive Oil

STARTERS

(V) Garlic Sauteed Wild Mushrooms £5.25 Cooked in Garlic Butter on Toasted Malted Bloomer Topped with a Poached Duck Egg

> Soup of the Day £4.95 Served with Cruty Bread Roll & Butter

Duck Liver Parfait £5.95 Served with Mixed Micro Leaves, Oatcakes and Red Onion Chutney

Crispy Chicken or King Prawn Tempura £5.95 / £6.95 Resting on Mixed Leaves and accompanied with a Chilli Soy Dipping Sauce

> (GF) Pan Seared Scallops £9.95 Butternut Squash Puree, Pancetta and Beetroot Coulis

(V/VG/GF) Fan of Melon £5.45 With Seasonal Fruit and Fruit Coulis

(V) Halloumi Fries £5.25 With Fresh Tomato and Red Onion Salsa

CLASSIC DISHES

Battered Haddock £11.95 Served with Peas, Tartar Sauce and Chunky Chips

Parklands Steak Pie £12.95 Served with Vegetables and Chunky Chips

Chargrilled Chicken Caesar Salad £10.95 Cos Lettuce, Croutons, Parmesan, Caesar Dressing and Anchovies

> (GF) Parklands Chef Salad £10.95 Crispy Bacon, Chicken, Tomatoes, Cucumber, Avocado, Boiled Egg and Red Onion

CHEFS GOURMET BURGER STACK

Classic £13.95

Hand Made 8oz Beef Burger Topped with Bacon, Cheese, Onion Ring, Pickled Gherkin, Red Onion and House Mayonnaise

Cajun Chicken Breast Burger £13.95

Topped with Bacon, Cheese, Onion Ring, Pickled Gherkin, Red Onion and House Mayonnaise

(V) Halloumi Burger £12.95 Grilled Halloumi Cheese Topped with Roasted Pepper, Onion Ring, Pickled Gherkin, Red Onion and House Mayonnaise

All Burgers are Served in a Gluten Free Brioche Bun and Accompanied with Coleslaw and Chunky Chips (All Burgers are Gluten Free except the Onion Ring)

MAINS

(GF) Pan Seared Lamb Rump £18.95 With Chefs Selection of Vegetables, Dauphinoise Potatoes and Rosemary and Red Wine Jus

(GF) Baked Salmon Fillet £15.95 Creamy Rooster Potato Mash, Chefs Selection of Vegetables and Herb Infused Hollandaise Sauce

(GF) Pan Fried Hake Fillet £15.25 With Cracked Potatoes, Tomato Gremolata and Steamed Greens

(GF) Roasted Chicken Breast £13.95 With Cracked Potatoes, Chefs Selection of Vegetables Topped with Apricot Cafe Au Lait or Pink Peppercorn Sauce

> (GF) Chargrilled Gammon Steak £11.45 With Soft Fried Egg and Chunky Chips

(GF) King Prawn Skewers £14.95 With Chilli Tossed Vegetables and Basmati Rice

80Z DRY AGED SCOTCH BEEF STEAKS

(GF) Sirloin £21.95 (GF) Ribeye £23.95 (GF) Fillet £28.95

35 Day Dry Aged Scotch Beef served with Red Onion Confit, Grilled Plum Tomato and Hand Cut Rooster Potato Chips

HAND ROLLED PIZZAS

(V) Classic Margherita £9.95 Chefs Napoli Sauce Topped with Grated Mozzarella

Italian Meats £14.95 Chefs Napoli Sauce Topped with Grated Mozzarella, Assorted Italian Meats and Dressed Rocket

(V) Wild Mushroom and Pesto £12.95 Chefs Napoli Sauce Topped with Grated Mozzarella, Sliced Mushrooms and Fresh Pesto

Design Your Own £12.95 Chefs Napoli Sauce Topped with Grated Mozzarella, Plus 2 Toppings of Your Choice

PASTA

Classic Lasagne £10.95 Beef Ragu Layered with Pasta Sheets Drenched in Bechamel Sauce

Spaghetti Carbonara £10.95 Rich Creamy Sauce with Onion, Pancetta, Garlic and Parmesan Cheese

(V) Spaghetti Verdure £10.45 Sweet Peppers, Red Onion and Cherry Tomatoes Tossed in Chilli and Garlic Oil Finished with Rich Tomato Sugo

SIDES

(V/VG/GF) Sea Salted Fries or Cajun Fries £3.50 (V) Garlic Bread £3.50 (V/GF)Chefs Selection of Seasonal Vegetables £4.50 (V/VG/GF) Chilli Tossed Selection of Seasonal Vegetables £4.75 (V/VG/GF) Mashed Potato £3.50 (V/VG/GF) House Salad £3.95 (V/VG/GF) Hand Cut Rooster Potato Chips £4.25 (V/VG) Onion Rings £3.50

DESSERTS

(V/GF) Eton Mess £5.25 Fresh Strawberries, Meringue and Whipped Cream

(V) Homemade Sticky Toffee Pudding £5.95 Served with Butterscotch Sauce and Salted Caramel Ice-Cream

> (V/GF) Belgian White Chocolate Mousse £5.75 Served in a Dark Chocolate Cup with Fresh Berries

(V) Cheesecake of the Moment £5.75 Chefs Homemade Cheesecake - see server for details

(GF) Trio of Scottish Dairy Ice-Creams £5.25 Choice of Vanilla, Strawberry, Chocolate, Salted Caramel and Mint Chocolate Chip

(V) Scottish Cheese Selection £8.95 Chefs Chosen Scottish Cheeses with Oatcakes and Chutney

(V) Apple Pie A-La Mod £5.95 Apple Pie Slice topped with Vanilla Ice Cream

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LIQUOR COFFEES

Double Espresso Topped with Choice of Liqueur

Tia Maria Slane Whiskey Baileys Amaretto Drambuie Hennessy Brandy

All Topped with Fresh Double Cream £4.95