

SUNDAY - THURSDAY 12PM-9PM | FRIDAY - SATURDAY 12PM-10PM

parklands
HOTEL & COUNTRY CLUB

INN
SEASIDE

APPETIZERS

FLATBREAD (V/Ve)	7
Garlic oil & sea salt	
MARINATED OLIVES (V/Ve/GF)	7
GARLIC CIABATTA BREAD (V)	6
MOZZARELLA TOPPED CIABATTA BREAD (V)	7

STARTERS

SOUP OF THE DAY	6
Warm bread roll & butter	
POTATO SKINS (GF)	8
Cheddar cheese & bacon bits – sour cream & chive	
WHISKY WINGS (GF)	8
Whisky honey glaze	
KING PRAWNS PIL PIL	11
Garlic oil & parsley – warm bread roll	
HALLOUMI FRIES (V)	8
Sweet chilli dipping sauce	
CROSTINI	9
Spicy Italian sausage, tomato, chilli, garlic	
CROSTINI (V)	8
Mushrooms with garlic cream	
CHICKEN LIVER PATE (GF)	9
Oatcakes & red onion chutney	
ASIAN BEEF STRIPS (GF)	10
Pickled vegetables	
HAGGIS FRITTERS	8
Micro salad - mustard mayo	
BUCKFAST BITES	9
Slow cooked beef – panko crumb	

MAINS

HAGGIS NEEPS & TATTIES	17
Crispy leeks – peppercorn sauce	
CHICKEN / BEEF STROGANOFF (GF)	18
Basmati rice	
PIE OF THE WEEK	16
Mashed potato & seasonal vegetables	
COQ AU CLYDE	18
Glasgow craft beer – pearl onions & mushrooms – baby boiled potatoes	
THAI GREEN CURRY	£18/19/16
Choose from Chicken, King Prawn or Vegetable (Ve) – basmati rice	
SMOKED HADDOCK (GF)	17
Mashed potatoes & cheese sauce	
CHEESEBURGER	16
Fries & coleslaw	
THE BIG YIN	20
Cheeseburger – fried egg, bacon & haggis - fries & coleslaw	
CAJUN CHICKEN BURGER	16
Fries & coleslaw	
BUCKYBLADE (GF)	19
Beef slow cooked in Buckfast – mashed potato & seasonal vegetables	
STUFFED RED PEPPER (Ve)	16
Cous cous & vegan cheese	
HADDOCK & CHIPS (GF)	17
Battered – lemon wedge & peas	
STEAK FRITES (GF)	19
Peppercorn sauce & fries	

KEY

(V) - vegetarian
(Ve) - vegan
(GF) - gluten free

Some dishes may be suitable for those with allergens after removing items. If you have a food allergy, please notify your server.



PASTA

CHEF'S CHOICE PASTA

CAJUN CREAM (V)

Heavy cream, onions, garlic & cajun spices

13

ARRABBIATA (Ve)

Garlic, chillies, cherry tomatoes & parsley

13

PARKLANDS-ARA

Heavy cream, garlic, onion, pancetta, parsley & parmesan

16

LEMON CREAM WITH PEAS & FRESH HERBS (V)

Heavy cream & herbs

13

SPICY ITALIAN SAUSAGE

Tomato, chilli, garlic

16

ADD CHICKEN / ADD POACHED SALMON

5

LASAGNE

Chefs secret recipe his Nona gave to him – slice of garlic bread

16

PIZZAS

THE O.G - MARGHERITA (V)

15

PEPPERONI

16

LIGHT MY FIRE

Spicy ground beef, pepperoni, chillis, red onion & Parma ham

18

THE WEE VEGGIE (V)

Mixed peppers, red onion & mushrooms

16

THE GREAT SCOT

Haggis, crispy onions & whisky honey glaze

17

GUEST PIZZA

See board for details

17

SALADS

CAJUN CHICKEN & JALAPEÑOS (GF)

14

POACHED SALMON (GF)

14

CAESAR

10

ADD CHICKEN / ADD POACHED SALMON

5

SIDES

HOUSE SALAD (V/Ve/GF)

5

CHEFS SELECTION OF VEGETABLES (V/GF)

5

ONION RINGS (Ve/GF)

5

FRIES / CAJUN FRIES / SALT & CHILLI FRIES (V/GF)

4/5/6

DESSERTS

STICKY TOFFEE PUDDING (V/GF)

8

Vanilla ice-cream

DUO OF SORBET (V/Ve/GF)

7

WARM PANCAKES (V)

8

Drizzled with Nutella

APPLE CRumble (V)

8

With custard

HIGHLAND HAPPY HOUR (V/GF)

9

Chocolate brownie – whisky syrup – clotted cream ice-cream

SALTED CARAMEL RICE PUDDING (V/GF)

8

VANILLA PANNA COTTA (V/GF)

7

Berry compote

