

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

APPETIZERS

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

STARTERS

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

MAINS

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

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.

parklands
HOTEL & COUNTRY CLUB

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PASTA
CHEF'S CHOICE PASTA

CAJUN CREAM (V)
Heavy cream, onions, garlic & cajun spices

ARRABBIATA (Ve)
Garlic, chillies, cherry tomatoes & parsley

PARKLANDS-ARA
Heavy cream, garlic, onion, pancetta, parsley & parmesan

LEMON CREAM WITH PEAS & FRESH HERBS (V)
Heavy cream & herbs

SPICY ITALIAN SAUSAGE
Tomato, chilli, garlic

ADD CHICKEN / ADD POACHED SALMON

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

PIZZAS

THE O.G - MARGHERITA (V)

PEPPERONI

LIGHT MY FIRE
Spicy ground beef, pepperoni, chillis, red onion & Parma ham

THE WEE VEGGIE (V)
Mixed peppers, red onion & mushrooms

THE GREAT SCOT
Haggis, crispy onions & whisky honey glaze

GUEST PIZZA
See board for details

SALADS

CAJUN CHICKEN & JALAPEÑOS (GF)

POACHED SALMON (GF)

CAESAR

ADD CHICKEN / ADD POACHED SALMON

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SIDES

HOUSE SALAD (V/Ve/GF) 5

CHEFS SELECTION OF VEGETABLES (V/GF) 5
Butter, salt & pepper

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

