Starters

Soup of The Day | 4.75 Warm bread roll & butter

Merlot Poached Pear | 6.95 Stilton, walnut & rocket salad, balsamic dress

Breaded Camembert | 6.95

Mixed leaves & sweet chilli spiced sauce

Duck & Orange Pate | 6.95

Sweet onion chutney, rocket & Scottish oatcakes

Park Farm Nachos For one 5.75 | For two 8.75
Cheddar cheese, pico de gallo,
smashed avocado & soured cream

Main Course

Pesto & Parmesan Chicken | 14.95

Chargrilled chicken breast topped with house green pesto & parmesan, with red leaf salad and seasoned potato wedges

Duck Breast | 15.95

Pan roast in house port jus, with buttered mashed potatoes & slow braised red cabbage $\,$

Sea Bass Fillet | 14.95

In lemon & caper butter, with sautéed spinach & crushed potatoes

Steak & Gravy Pie | 12.95

Tender beef in a rich gravy topped with puff pastry, served with seasonal vegetables & farmhouse fries

Cajun Spiced Chicken | 12.95

Marinated chicken breast with blackened Cajun spice, dressed salad, farmhouse fries & cajun spiced mayo

Hand Battered Haddock | 12.95

Farmhouse fries & lemon buttered peas

Garlic Marinated Vegetable Skewers | V | Ve | 12.95 Oven roasted Mediterranean vegetable skewers, balsamic glazed mixed leaf house salad with seasoned potato wedges

Vegan Bean Bun | Ve | 8.00

Hand pressed mix of our favourite beans, pulses, lentils & spices, coriander & fresh chilli. On a vegan bun, smashed avocado, pico de gallo & vegan cheese Served solo- Suggested with small plate/side

The Park Bistro

Welcome to Park Farm! Our Dinner Menu is crafted monthly using the freshest of produce from as close to the farm as possible.

We have a selection of gluten free and dairy free options, please ask any of our team if required. Please also make your server aware of ANY allergies you may have when ordering.

As expected, all our dishes are prepared from fresh, resulting in a longer wait time for some of our main course dishes, please let us know if you are time restricted and we can direct you to options which suit.

Salad Bowls

House selected mixed leaves

Chicken Caesar | 12.50

Chargrilled chicken strips, smoked bacon, mixed leaves, parmesan, sea salt croutons, house prepared Caesar dressing

Vegan Superfood Salad | 9.50

Mixed leaves, baked beetroot & chickpea falafel, cucumber, black quinoa, sweetcorn, edamame beans, cherry tomato, pomegranate.

Sides

To accompany Burgers

Side Salad |Ve| 3.50 Mixed leaves, quinoa, cucumber, tomato, in a house prepared lemon dressing

Chicken Wings | 6.75 Pot of six spicy southern fried chicken wings served with our cool stilton mayo

Park Farm Nachos | 5.75 cheddar cheese, house salsa, smashed avo & soured cream

Farmhouse Fries|GF|
3.50

Truffle Fries

in truffle oil topped with parmesan & black pepper

Peri Fries

with spicy mayo, per-peri
salt & shredded lime

Cajun Fries |Ve|
with cajun spice, garlic
aioli & chives

Buffalo Fries

with blue cheese, buffalo spiced mayo & chives

FLAME GRILLED BURGERS

Hand pressed - double patty burgers, served in our signature toasted brioche bun. Suggested with a small plate/side.

Farmhouse Classic | 7.50 Cheddar cheese, gem lettuce, beef tomato, burger sauce

Bacon Farmhouse | 8.00 Smoked bacon, cheddar cheese, gem lettuce, beef tomato, burger sauce

Highland | 8.50

haggis, cheddar cheese, gem lettuce, beef tomato, whisky mayo

Black & Blue | 8.50
black pudding, grilled onions &
mushrooms, blue cheese mayo

Mo'Rockin Lamb | 8.75 Moroccan Spiced lamb patties, Tzatziki sauce, gem lettuce, red onion & cucumber ribbons

CHICKEN BURGERS

Served in our signature toasted brioche bun. Crispy southern fried chicken goujons. Suggested with a small plate/side.

Buffalo Chicken | 7.50
hot buffalo sauce, Monterrey jack
cheese, baby gem lettuce, beef
tomato, blue cheese mayo

Italian Chicken | 7.75
pepperoni, Monterrey jack cheese,
baby gem lettuce, beef tomato,
spicy nduja mayo

Mexican Chicken | 7.50 Park Farm nachos, cheddar cheese, pico de gallo & smashed avocado

BBQ Melt | 7.50

bacon, Monterrey jack cheese, baby gem lettuce, beef tomato, BBQ Sauce

THE BURGER BARN (Est. May 2020) Following the closure of our venue due to the COVID19 Pandemic, we launched a new takeaway dining concept; The Burger Barn. A simple but flavour packed short menu. Come the 25th August, ten weeks after launch and with overwhelming demand - we had served over 10,000 of our gourmet burgers!

Due to this great success, we couldn't just let our new passion go when restrictions eased. So we incorporated this menu into our main Park Bistro Menu to be enjoyed in our beloved venue.

All prepared fresh to order, so let us know if you would like to swap any toppings for your perfect serve.

