

Starters

Soup of The Day |Ve*| 6.25

Warm bread roll & butter

Breaded Haggis Bon Bons | 7.65

Lemon & agave dressed leaves & sweet chilli mayo

Bruschetta |Ve| 7.25

Warm baked galega bread topped with mixed sun ripened cherry tomatoes & basil. Lemon & agave dressed rocket salad

Parma Ham, pear & blue cheese salad |V| 7.25

Honey mustard dressed mixed leaves & crushed walnuts

Park Farm Nachos |V|Ve*| For one 7.25 | For two 10.25

Cheddar cheese, house pico de gallo, smashed avocado & soured cream (Add beef chilli +1.50)

Main Course Specials

Highland Chicken | 19.95

Haggis stuffed chicken breast, wrapped in smoked bacon with creamy au gratin potatoes. and honey roast carrots. Served with Famous Grouse Whisky & crushed peppercorn sauce.

Garlic Marinated Hake Fillet | 18.95

On Sautéed spinach with crushed potatoes

Slow Cooked Lamb Shank | 19.95

In port and rosemary jus. Served with mashed potatoes & buttered savoy cabbage.

Thai Beef Sizzler | 17.95

Scottish beef strips, peppers and onion in a sweet chilli and soya sauce served on a sizzler plate with rice

Roasted Vegetable Enchilada |Ve*| 15.95

Aubergine, courgette, mixed peppers, onions, tomato & rice filled, topped with cheddar. Served with sour cream & baby potato wedges.

Park Farm Classics

Steak & Gravy Pie | 17.95

Stewed beef in a rich gravy topped with puff pastry, served with mixed greens & Farmhouse Fries

Cajun Spiced Chicken | 17.25

Marinated chicken breast with blackened cajun spice, dressed salad, Farmhouse Fries & cajun spiced mayo

Hand Battered Haddock | 16.95

Farmhouse Fries & lemon buttered peas

Chilli Con Carne | 16.45

House recipe beef chilli, rice & Park Farm tortilla chips

Vegan Bean Bun |Ve| 15.95

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 with Farmhouse Fries.

Salads

Chicken Caesar | 16.95

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

Vegan Superfood Salad |Ve| 15.95

Mixed leaves, chickpea falafel, cucumber, green lentils, sweetcorn, edamame beans, cherry tomato, pomegranate.

The Park Bistro

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

Separate Gluten & Dairy Free Menus available. Please make us aware of ANY allergies 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.

|V| Vegetarian |Ve| Vegan
|Ve*| - Can be adapted to suit vegan diet

Flame Grilled Burgers

Hand pressed - double patty burgers, served in toasted brioche. Served with House recipe coleslaw & Farmhouse Fries (Swap for any loaded fries +50p)

Farmhouse Classic | 16.95

Cheddar cheese, gem lettuce, beef tomato, burger sauce

Bacon Farmhouse | 17.25

Smoked bacon, cheddar, gem lettuce, tomato, burger sauce

Black & Blue | 18.25

Black pudding, grilled onions & mushrooms, blue cheese mayo



Chicken Burgers

Served in toasted brioche. Crispy southern fried chicken goujons. Served with House recipe coleslaw & Farmhouse Fries (Swap for any loaded fries +50p)

Buffalo Chicken | 16.95

Hot buffalo sauce, Monterrey jack cheese, baby gem lettuce, beef tomato, blue cheese mayo

Mexican Chicken | 16.95

Park Farm nachos, cheddar cheese, pico de gallo & smashed avocado

BBQ Melt | 16.95

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



Sides

Cup of Soup |Ve| 4.00

Farmhouse Fries |Ve| 4.00

Truffle Fries | 4.25

in truffle oil topped with parmesan & black pepper

Peri Fries | 4.25

with spicy mayo, per-peri salt & shredded lime

Cajun Fries |Ve| 4.25

with cajun spice, garlic aioli & chives

Buffalo Fries | 4.25

with blue cheese, buffalo spiced mayo & chives

Side Salad |Ve| 4.00

Mixed leaves, cucumber, tomato, house lemon dressing

Chicken Wings | 10.95

Pot of six spicy southern fried chicken wings served with our cool stilton mayo