

the park bistro

LINLITHGOW

DAIRY FREE MENU

Starters & Small Plates

Soup of The Day

Granary bread & dairy free butter. 6.95

Garlic King Prawn & Chorizo Skewers

Mixed leaves & house aioli 7.85

Park Farm Nachos

Vegan cheese, house pico de Gallo & smashed avocado
For one 7.45 | For two 10.95

Lunch & Light Plates (til 4pm)

Warm Roma Flatbreads. Add a cup of soup. +4.00

Served with dressed salad & salted potato crisps.

Chargrilled Chicken

Beef tomato, avocado, house green pesto. 12.95

Ham & Vegan Cheddar

Sliced ham, vegan cheese, beef tomato. 11.95

Avocado Club

Sliced avocado, spinach, beef tomato, house green pesto. 11.95

Lunchtime Loaded Jacket Potatoes :

Served with house dressed side salad.

Balmoral Potato

Haggis, grilled mushrooms & onions. Vegan cheese. 9.95
(Vegetarian & Vegan alternatives available)

Coronation Chicken Potato

Park Farm recipe coronation chicken. 9.95

Tuna Mayo Potato

Classic tuna mayo. 9.95

Sides & Extras

Cup of Soup 4.00

Farmhouse Fries 4.00

Side Salad

Mixed leaves, cucumber, red onion, house dressing. 4.00

Loaded Fries :

Truffle Fries

Truffle oil topped with black pepper. 4.50

Peri Fries

Spicy mayo, per-peri salt & shredded lime. 4.50

Cajun Fries

Cajun spice, garlic aioli & chives. 4.50

The Burger Barn

Served with farmhouse fries & coleslaw. Upgrade to any loaded fries +1.00

Classic Farmhouse Burger 16.95

Hand pressed beef, vegan cheese, gem lettuce, tomato, burger sauce.
Add smoked bacon +1.00

Buffalo Chicken Burger 16.95

Southern fried chicken, buffalo sauce, vegan cheese, baby gem lettuce, beef tomato, Garlic aioli.

BBQ Melt Southern Fried Chicken Burger 16.95

Southern fried chicken, bacon, vegan cheese, baby gem lettuce, beef tomato, BBQ sauce.

From the Farm

Rack of Lamb 21.95

Red wine & rosemary jus, braised red cabbage & boiled potato.

Cajun Spiced Chicken 17.25

Blackened cajun marinated chicken breast, dressed salad & boiled potatoes.

Shredded Chicken Salad 13.95

Protein Packed. Shredded chargrilled chicken, cucumber, pickled red onion, mixed lettuce, house dressing.

From the Sea

Sea Bass Fillet 19.95

In lemon parsley & caper dairy free butter, boiled potatoes & broccoli

Hand Battered Haddock 16.95

Farmhouse Fries & lemon buttered peas.

From the Garden - Plant Based & Veg

Vegan Bean Bun 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.

Mexican Vegetable Fajitas 15.95

Sizzler plate of courgette, mixed peppers, mushroom and onion in tomato sauce served with tortilla wraps, avocado & pico de gallo.

Roasted Roots Salad 13.95

Roast butternut squash & sweet potato, crumbled feta, pickled red onion, walnuts, dried cranberry, mixed leaves & sweet balsamic glaze.

Avocado Salad 12.95

Sliced avocado, dried cranberry, pumpkin seeds, cucumber, edamame, pickled red onion, mixed lettuce, house green pesto.

Separate Gluten Free Menus available on request.
Please make us aware of ANY allergies when ordering.