



THE PARKVILLE

HOTEL • BAR • RESTAURANT

GLUTEN FREE SELECTION

TO START

Let us tempt you with a sumptuous starter to get your tastebuds going

SOUP OF THE DAY <i>Gluten free bread</i>	3.75
CHICKEN LIVER PÂTÉ <i>Beetroot chutney, gluten free toast</i>	5.95
WHIPPED GOATS CHEESE AND BEETROOT (v) <i>Candied walnuts, gluten free toast</i>	6.00
SPICED GARLIC MUSSELS <i>Fresh chillies, garlic, white wine cream sauce</i>	6.50
CLASSIC PRAWN COCKTAIL <i>Gem lettuce, Marie Rose sauce, gluten free toast</i>	6.25
SHARING NACHOS <i>Cheddar cheese, jalapeño peppers, house salsa, crème fraîche</i>	7.50

THE GRILL

Our beef is Aberdeen Angus and aged for a minimum of 30 days.
To ensure perfect tenderness and flavour, our meats are trimmed to our own specifications.
When it comes to steak, quality is everything...

SIRLOIN 300g <i>Tender and well marbled</i>	20.00
FILLET 227g <i>The most lean and tender of all</i>	23.50
BUTTERFLY CHICKEN BREAST <i>Grilled to perfection, juicy and tender</i>	12.95

SIDES

Choose any two sides from our selection

<i>House coleslaw</i>	<i>Gluten free mac 'n' cheese</i>
<i>Buttered mash</i>	<i>Buttered new potatoes</i>
<i>Roast potatoes</i>	<i>House salad</i>
<i>Buttered broccoli</i>	<i>Rocket and parmesan salad</i>
<i>Grilled asparagus</i>	<i>Chef's vegetables</i>
<i>Grilled tomato and mushroom</i>	

SAUCES

Choose one sauce from our selection

<i>Black peppercorn</i>	<i>Wholegrain whisky cream</i>
<i>Garlic butter</i>	<i>Diane</i>
<i>Highland blue cheese</i>	

LIGHT AND NUTRITIOUS

Dressing on the side, hold the croutons – please don't be afraid to ask.

THAI CHICKEN SALAD <i>Carrot crisps, cashew nuts</i>	10.50
HONEY MUSTARD HAM AND PINEAPPLE <i>Mixed leaves, peppers, cherry tomatoes, red onion, wholegrain mustard dressing, house coleslaw</i>	9.50



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SEASONAL PRODUCE

Bringing you the highest quality, local produce whatever time of the year.

CLASSICS

We are proud of our heritage and we couldn't leave out any of the dishes that you all know and love.

CATALAN CHORIZO AND FISH STEW 13.95
Poached in a garlic and tomato sauce

LEMON CHICKEN 11.50
Moroccan giant cous cous, house salad

BRAISED FEATHERBLADE OF BEEF 13.50
Seasonal vegetables, peppercorn cream

CALEDONIAN GRILLED CHICKEN 12.50
Peppercorn cream, chef's vegetables

GLUTEN FREE CARBONARA 9.50
Bacon, onions, garlic cream sauce, gluten free toast

MAC 'N' CHEESE (v) 7.95/6.00
Gluten free toast

CHICKPEA MEATBALLS (v) 7.95
Spinach, napoli sauce, gluten free toast

AUBERGINE PARMIGIANA (v) 8.95
Rich tomato sauce, gluten free toast

CHEF'S CURRY OF THE DAY 10.25
CHICKEN 9.50
VEGETABLE
Basmati rice

ROAST PORK LOIN 11.95
Bubble and squeak, wholegrain whisky cream sauce

SIZZLING FAJITAS 11.50
CHICKEN 13.50
KING PRAWN 13.50
BEEF 9.95
VEGETABLE
Rice, crème fraîche, salsa

TANDOORI CHICKEN BREAST 11.50
Chunky chips, house salad, coleslaw

CHICKEN SUPREME 11.95
Stuffed with blue cheese, mushroom cream sauce, seasonal vegetables

VEGAN SELECTION

VEGAN

Specially selected dishes for guests with specific dietary requirements

SOUP OF THE DAY 3.75
Gluten free bread

CHICKPEA MEATBALLS (v) 7.95
Spinach, napoli sauce, gluten free toast

SPINACH AND BASIL PASTA 7.95
Wilted spinach, shallots, confit tomato,