



# 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
OVEN BAKED POTATO WEDGES <i>Crispy bacon, grilled mozzarella, garlic mayonnaise dip (available as a vegetarian option)</i>	5.75
SPICED PRAWN AND CRAYFISH <i>Marie Rose sauce, gluten free toast</i>	6.25

### 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>	19.95
FILLET 225g <i>The most lean and tender of all</i>	22.95
BUTTERFLY CHICKEN BREAST <i>Grilled to perfection, juicy and tender</i>	12.50

### SIDES

Choose any two sides from our selection

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

### SAUCES

Choose one sauce from our selection

Black peppercorn	Wholegrain whisky cream
Garlic butter	Diane
Highland blue cheese	

### SIDES

Create something extra special with one of our sumptuous side

House coleslaw	1.50
Gluten free Mac 'n' cheese	3.50
Buttered mash	2.00
Buttered new potatoes	2.00
Roast potatoes	2.00
House salad	3.00
Buttered broccoli	2.50
Rocket and parmesan salad	2.75
Grilled asparagus	3.00
Chef's vegetables	2.00





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### SEASONAL PRODUCE

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

### LIGHT AND NUTRITIOUS

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

### PASTA

*Bring a little taste of Italy to Blantyre with our sumptuous selection of freshly made gluten free pastas, cooked to perfection*

### CLASSICS

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

PAN ROASTED COD FILLET 12.95  
*Fried duck egg, wilted spinach, bernaise sauce*

CALEDONIAN CHICKEN 11.95  
*Black peppercorn sauce, chef's vegetables*

PEPPER CRUSTED FILLET OF BEEF 18.95  
*Seasonal vegetables, peppercorn cream*

CRANBERRY GLAZED LAMB SHANK 12.95  
*Wholegrain mustard mash, sweet red wine sauce*

CRISPY SKINNED CHICKEN 10.95  
*Stuffed with smoked garlic and basil mousse, pancetta bites, Madeira jus*

HARISSA CHICKEN 9.95  
*Cherry tomatoes, cucumber, coriander, riata dressing*

HONEY MUSTARD HAM AND PINEAPPLE 8.95  
*Mixed leaves, peppers, cheery tomatoes, red onion, wholegrain mustard dressing, house coleslaw*

GLUTEN FREE CARBONARA 9.25  
*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*

CHICKEN AND MUSHROOM PENNE 9.95  
*Garlic and white wine cream, gluten free toast*

CHEF'S CURRY OF THE DAY CHICKEN 10.25

VEGETABLE 9.25

*Basmati rice*  
Spiced onions 1.50

ROST TURKEY 10.95  
*Festive gluten free trimmings*

SIZZLING FAJITAS CHICKEN 11.50

KING PRAWN 13.50

BEEF 13.50

VEGETABLE 9.95  
*Gluten free tortillas wraps, crème fraîche, salsa*

PIRI PIRI CHICKEN BREAST 11.50  
*Rice, house salad, coleslaw*

CHARRED PORK TENDERLOIN 11.95  
*Roasted balsamic onion rosti, thyme saue*