



MERRY CHRISTMAS



THE PARKVILLE

HOTEL • BAR • RESTAURANT



SOUP OF THE DAY 3.75
Crusty roll

CHICKEN LIVER PÂTÉ 5.95
Beetroot chutney, sourdough bread

TANDOORI CHICKEN PAKORA 6.00
Spiced onions, chilli and mint yoghurt dip

CHEESE AND TOMATO SOUFFLÉ (v) 5.75
Baked in a beef tomato with garlic and herbs

HAM HOUGH BON BONS 5.75
Crushed swede, spiced apple and mustard compote

OVEN BAKED POTATO WEDGES 5.75
Crispy bacon, grilled mozzarella, garlic mayonnaise dip

RAMSEY'S BLACK PUDDING SCOTCH EGG 5.75
Baby spinach salad, lemon and thyme hollandaise

CONFIT DUCK AND PISTACHIO TERRINE 5.95
Wrapped in parma ham, plum chutney

CHILLI CHICKEN GOUJONS 6.00
Rose harissa yoghurt

SPICED PRAWN AND CRAYFISH 6.25
Marie Rose sauce, brown bread

BAKED FIELD MUSHROOM (v) 5.95
Roasted garlic, red onion chutney, goats cheese, peppery rocket

BLAGGIS FRITTER 5.75
Haggis and black pudding, wholegrain whisky cream

BBQ SPARE RIBS 5.95
Honey bourbon BBQ glaze, house coleslaw

TENDERSTEM BROCCOLI TEMPURA (v) 5.95
Mint chilli crème fraîche

MAXI 12.95
Tandoori chicken pakora, baby back ribs, haggis and black pudding fritters, onion rings, cheesy garlic bread, yoghurt and mint dip, garlic aioli, whisky cream

NACHOS 7.50
Cheddar cheese, jalapeño peppers, house salsa, crème fraîche

LOAD UP WITH... 3.00
Cajun chicken breast, beef chilli, haggis and black pudding topping

TO START

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

SHARING PLATES

Great for two or three to share, food always tastes better in good company

Served from Monday - Tuesday 12pm - 8pm

Wednesday - Thursday 12pm - 8.30pm

Friday - Saturday 12pm - 9pm

Sunday 12.30pm - 8pm

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 **19.95**

Tender and well marbled

FILLET 225g **22.95**

The most lean and tender of all

BUTTERFLY CHICKEN BREAST **12.50**

Grilled to perfection, juicy and tender

SAUCES

Choose one sauce from our selection

Black peppercorn
Garlic butter
Highland blue cheese

Wholegrain whisky cream
Diane

SIDES

Choose any two sides from our selection

Skinny fries
Salt and chili fries
Mac 'n' cheese
Buttered new potatoes
House salad
Rocket and parmesan salad
Beer battered onion rings
Grilled tomato and mushroom

Chunky chips
House coleslaw
Buttered mash
Roast potatoes
Buttered broccoli
Grilled asparagus
Chef's vegetables

SPECIALITY SIDES

Go on, spoil yourself...

TEMPURA KING PRAWNS **4.00**

BBQ BABY BACK RIBS **6.00**

Skinny fries **2.50**
Chunky chips **2.50**
Salt and chili fries **3.50**
House coleslaw **1.50**
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**
Beer battered onion rings **3.50**
Chef's vegetables **2.00**

SIDES

Create something extra special with one of our sumptuous side

BURGERS

Our homemade burgers are made with carefully selected herbs and spices, creating a juicy and flavoursome patty that we are proud to put our name on!

They are cooked fresh to order and can take around 20-25 minutes to make.

All served in a brioche bun with lettuce, tomato, relish, fries, beer battered onion rings and house coleslaw.

CLASSIC **9.25**

Cheese optional

ITALIAN **9.95**

Pepperoni, mozzarella, napoli sauce

MEXICANA **9.95**

Cheesy nachos, salsa

SCOTTISH **10.50**

Haggis and black pudding fritter, wholegrain whisky cream

AUSSIE **11.95**

Tempura king prawn

HAWAIIAN **9.95**

Crispy bacon, charred pineapple

PORTUGUESE **10.50**

Spicy chicken breast

GREEK (v) **9.50**

Grilled halloumi, roasted red pepper, hummus

TOPPINGS

Jalapeño peppers **1.00** Haggis and black pudding **2.00**
Beef chilli **2.00** Highland blue cheese sauce **2.00**
Peppercorn sauce **2.00** Caramelised onions **1.00**
Smoked cheddar **1.00** Highland blue cheese **1.00**
Crispy bacon **1.00**

PAN ROASTED COD FILLET **12.50**

Fried duck egg, wilted spinach, béarnaise sauce

ROAST TURKEY PAUPIETTE **10.95**

WRAPPED IN BACON

Festive stuffing and all the trimmings

CALEDONIAN CHICKEN **11.95**

Black peppercorn sauce, chef's vegetables

PEPPER-CRUSTED FILLET OF BEEF **18.95**

Roasted balsamic onion rosti, thyme sauce

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

BRIE, MUSHROOM AND **9.95**

CARAMELISED ONION WELLINGTON (v)

Salad and new potatoes

HARISSA CHICKEN **9.95**

Giant cous cous, 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

PRAWN MARIE ROSE **9.95**

Baby gem, croutons, cherry tomatoes, red onion

CLASSIC CHICKEN CAESAR SALAD **9.95**

Crisp lettuce, croutons, parmesan, cesar dressing

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.

SENIORS MENU

For our slightly more mature customers to enjoy. (65 years and over)

• TWO COURSES 9.95 • THREE COURSES 12.95 •

All day Monday-Thursday · Friday-Saturday 12pm-4pm

BREADS

*All served on wholegrain
or white sub roll with fries
and house coleslaw.
From 12pm - 4pm*

CLASSIC CLUB 7.95

*Grilled chicken breast, crispy bacon,
tomato, mayonnaise*

SIRLOIN STEAK SANDWICH 175g 9.50

Mozarella, red onion, rocket

POSH FISH FINGERS 7.95

Tartare sauce, gem lettuce

GOAT'S CHEESE (v) 7.50

Roasted peppers, hummus

HUNTER'S CHICKEN 7.95

*Grilled chicken breast, crispy bacon,
mozzarella, BBQ sauce*

SPAGHETTI CARBONARA 9.25

Bacon, onions, garlic cream sauce, garlic ciabatta

TOMATO AND BASIL GNOCCHI (v) 9.95

Wilted spinach, confit tomato, toasted pine nuts

MAC 'N' CHEESE (v) 7.95/6.00

Fries, garlic ciabatta

LASAGNÉ AL FORNO 9.50

Fries, garlic ciabatta

CHICKPEA MEATBALLS (v) 7.95

Spinach, napoli sauce, garlic bread

CHICKEN AND MUSHROOM PENNE 9.95

Garlic and white wine cream, garlic ciabatta

STEAK PIE 9.25/7.75

*Your choice of potatoes, carrot and swede mash,
garden peas*

FISH AND CHIPS Breaded/battered 9.95/7.95

Garden peas, pickled onion, tartare sauce

CHEF'S CURRY OF THE DAY 10.25

CHICKEN 9.25

VEGETABLE 9.25

Basmati rice, chunky chips

Add poppadoms, spiced onions 1.50

Nan bread 2.00

CHARRED PORK TENDERLOIN 11.95

Wild mushroom and Marsala, Dijon mustard sauce

BREADED WHOLETAIL SCAMPI 9.95/8.50

Chunky chips, house salad, tartare sauce

SIZZLING FAJITAS 11.50

CHICKEN 13.50

KING PRAWN 13.50

BEEF 9.95

VEGETABLE 9.95

Soft flour tortillas wraps, crème fraîche, salsa

PIRI PIRI CHICKEN BREAST 11.50

Chunky chips, house salad, coleslaw

IRISH LAMB STEW 12.95

Creamed potatoes, root vegetables, crusty bread

MADIERA CHICKEN 11.95

*Grilled mozzarella, creamy mushroom sauce,
seasonal vegetables*

CLASSICS

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

TO START

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

SOUP OF THE DAY

Crusty bread roll

CHICKEN LIVER PÂTÉ

Beetroot chutney, toasted brioche

HAM HOUGH BON BONS

Crushed swede, spiced apple and mustard compote

SPICED PRAWN & CRAYFISH

Marie Rose sauce, brown bread

ROAST TURKEY PARCEL WRAPPED IN BACON

*Cranberry and apricot stuffing
and all the trimmings*

PAN ROASTED CRISPY CHICKEN

Haggis and black pudding cake, Marsala sauce

BRIE, MUSHROOM AND CAMELISED ONION WELLINGTON

Salad and new potatoes

GRILLED MONKFISH

Red pepper and black olive sauce, lemon mash

STEAK PIE

Seasonal vegetables

BLACK FOREST ROULADE

Vanilla and cherry cream

STICKY TOFFEE PUDDING

Caramel ice cream

TRIFLE TORTE

Raspberry cream

MAIN COURSE

*Parkville favourites that
you know and love*

DESSERT

*We hope you've left room
for one of our decadent
desserts*

Although we do our utmost to cater for all customers with allergies we regret that due to the diversity of our menu we cannot be held responsible for any adverse reactions to our food. Although our chefs do their utmost to remove all bone fragments, unfortunately this cannot be guaranteed.



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The Parkville Hotel, 296 Glasgow Road, Blantyre G72 9DG
To make a reservation call 01698 822861 or visit www.lisini.co.uk



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