



Parklands

Bar & Restaurant

DRAYTON MANOR HOTEL

TO NIBBLE

GREEK FETA & HOUMOUS	4.50
<i>Warm bread</i> 🍷	
ARTISAN BREADS	4.50
<i>Balsamic, extra virgin olive oil</i> 🍷	
KALAMATA OLIVES	4.50
<i>Marinated in fresh herbs</i> 🍷	

TO START

SOUP OF THE DAY	6.00
<i>Homemade & served with rustic bread</i> 🍷	
HARISA SPICED CHICKEN SKEWERS	6.50
<i>Moroccan cous cous & raita</i>	
HAM HOCK & PEA TERRINE	6.50
<i>Spiced pineapple ketchup, caramelised pineapple & pea shoots</i>	
VEGETABLE CROQUETTES	6.50
<i>Smoked red pepper, tomato salsa & pea shoot</i> 🍷	
THAI SPICED FISH CAKES	6.50
<i>Coriander & lime mayonnaise, micro coriander</i>	
PAN SEARED SCALLOPS	9.50
<i>Black pudding bon bon & sweet red pepper gel</i>	

TO SHARE

TASTING PLATTER	15.00
<i>Homemade vegetable croquette, Thai spiced fish cake, ham hock terrine & soup of the day</i>	
NACHOS	10.00
<i>Molten cheese, jalapeño, salsa & guacamole</i> 🍷	
RUSTIC BREADS	9.00
<i>Warmed artisan breads, Greek feta, marinated olives, olive oil & balsamic vinegar</i> 🍷	

SIDES

MASHED POTATO	2.50
BUTTERED SEASONAL GREENS	2.50
MIXED SALAD, HOUSE DRESSING	2.50
BEER BATTERED ONION RINGS	2.50
GARLIC CIABATTA WITH CHEESE	2.50
CHUNKY CHIPS/SKINNY FRIES	2.50
SWEET POTATO FRIES	3.50
TRUFFLE OIL & PARMESAN FRIES	3.50

TO FOLLOW

LASHFORDS SAUSAGES	13.50
<i>Roast garlic mashed potato, cabbage & pancetta, pan juices</i>	
ROAST RUMP OF LAMB	18.00
<i>Rosemary confit potato, pea & mint puree, broad beans, baby carrots & lamb jus</i>	
PORK BELLY & SCALLOP	16.00
<i>Pressed local Packington pork belly, seared scallop, fine green beans, apple puree & veal jus</i>	
CRISP SEABASS	15.00
<i>Tempura prawns, Asian slaw, charred lime & wasabi mayonnaise</i>	
PAN ROASTED CHICKEN	15.00
<i>Sautéed potato gnocchi, hispi cabbage, smoked bacon powder & truffle cream sauce</i>	

PASTA • RISOTTO • SALAD

HOT SMOKED SALMON RISOTTO	6.00 13.00
<i>Soft poached egg & Parmesan shavings</i>	
PEA & LEEK RISOTTO	5.50 12.00
<i>Crumbled goats' cheese, peas & tarragon</i> 🍷	
CHICKEN CAESAR	6.00 13.00
<i>Char-grilled chicken breast, baby gem lettuce, peppered croutons, shaved Parmesan & Caesar dressing</i>	
SUPERFOOD SALAD	7.00 14.00
<i>Israeli cous cous, asparagus, avocado, edamame beans, kale, chilli & lime dressing</i> 🍷	
WATERMELON & FETA SALAD	5.50 12.00
<i>Kalamata olives, toasted pumpkin seeds & red chilli</i> 🍷	
CRISPY TOMATO & MOZZARELLA FILLED GNOCCHI	6.50 13.00
<i>Rocket, cherry tomato, shaved Parmesan & olive oil</i> 🍷	

Our pastas & salads are also available as starter portions

FROM THE GRILL

ALL OUR GRILLS ARE SERVED WITH SLOW COOKED TOMATO, FLAT MUSHROOM, WATERCRESS & EITHER CHUNKY CHIPS OR FRIES

RIBEYE 8oz	21.00
<i>The juiciest by far, best grilled fast & furious from medium rare to medium, although still shines to well-done</i>	
RUMP 10oz	19.00
<i>The leanest cut with a big, bold flavour - at it's very best medium rare & not recommended beyond medium</i>	
CHICKEN BREAST	13.00
<i>Marinated in Tikka spices</i>	
PORK T-BONE 10oz	15.00
<i>Lemon & thyme</i>	

SAUCES 2.50

PEPPERCORN
BLUE CHEESE
LEMON & THYME BUTTER
CHILLI & CORIANDER BUTTER
ANCHOVY & PARSLEY BUTTER

Our beef is locally sourced, of a premium quality & aged for 28 days to ensure tenderness & flavour

Fancy a lighter option?

Swap your carbs for salad or have your veggies undressed, simply ask us how...

🍷 Suitable for vegetarians 🍷 Suitable for vegans

FOOD ALLERGIES & INTOLERANCES Before you order your food & drinks please speak to one of our managers if you would like to know about our ingredients; we cannot guarantee that any food or beverage item sold is free from traces of allergens

Our team of chefs are happy to cater for dietary requirements on request

BURGER COLLECTION

ALL OUR BURGERS ARE SERVED WITH SKIN ON FRIES & COLESLAW

CLASSIC BEEF BURGER	11.50
<i>Beef burger, tomato, red onion, baby gem lettuce with grain mustard mayonnaise</i>	
CHICKEN & BACON BURGER	12.50
<i>Chicken breast, crispy bacon, onion rings, Monterey Jack cheese, tomato, red onion, baby gem lettuce with barbecue sauce</i>	
FALAFEL & SPINACH BURGER	11.00
<i>Tomato, red onion, baby gem lettuce with smoked houmous</i> 🍷	

ADD EXTRA TOPPINGS 1.00

BACON, MONTEREY JACK CHEESE, ONION RINGS, BLUE CHEESE, GUACAMOLE, SMOKED HOUMOUS

ADDITIONS 2.50

BURGER
GRILLED CHICKEN BREAST