



# Parklands

*Bar & Restaurant*

£22.50

## 3 COURSE

### TO START

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#### SOUP OF THE DAY

*Homemade, served with rustic bread* **V**

#### WILD MUSHROOM ARANCINI

*Truffle butter sauce, pea shoots* **V**

#### SMOKED CHICKEN & RABBIT TERRINE

*Tarragon mayonnaise, sourdough croutons*

#### VEGETABLE SUSHI

*Pickled ginger, wasabi mayonnaise* **V**

#### SALT & PEPPERED CALAMARI

*Lemon & garlic aioli*

### DESSERTS

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#### SELECTION OF BEECHDEAN ICE CREAM

#### BLACK FOREST CRÈME BRÛLÉE

*Shortbread biscuits*

#### CHOUX BUNS

*Filled with salted caramel cream & dark chocolate sauce*

#### STICKY TOFFEE PUDDING

*Coconut caramel sauce*

#### LIMONCELLO TRIFLE

*Layers of sponge, lemon curd & cream*

### TO FOLLOW

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#### GRILLED CHICKEN TANDOORI

*Marinated in Tandoori spices, served with tomato, field mushroom & chunky chips*

#### RUMP 10oz

*From the grill served with tomato, field mushroom & chunky chips*  
*Supplement £3.00*

#### GRILLED TUNA LOIN

*Cooked with chilli & lime, served with sugar snap peas*

#### CLASSIC AMERICAN

*Beef burger, tomato, red onion, baby gem lettuce with grain mustard mayonnaise, skinny fries & coleslaw*

#### FALAFEL & SPINACH BURGER

*Tomato, red onion, baby gem lettuce with smoked houmous, skinny fries & coleslaw* **V**

#### LASHFORDS PORK & LEEK SAUSAGE

*Champ potato with braised red cabbage & pan gravy*

#### WILD MUSHROOM RISOTTO

*Wild field mushrooms & fine herbs finished with truffle oil* **VG**

#### THAI SUPERFOOD SALAD

*Quinoa, Tenderstem broccoli, edamame beans, kale, peanuts, pomegranate & citrus dressing* **VG**

#### FOOD ALLERGIES & INTOLERANCES

*Before you order your food & drinks please speak to our staff 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*

**V** Suitable for vegetarians    **VG** Suitable for vegans

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