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ESPRESSO MARTINI £8

EARL GREY NEGRONI £8

# Cullenders

## PARKSIDE

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JALAPEÑO MARGARITA £8

PICKLE BLOODY MARIA £8

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### BREAD & NIBBLES

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**Bread Selection £3 (vg)**

Chalkhills bakery foccacia - Ciabatta

**Boquerones £4**

**Smoked Mixed Nuts £4 (vg)**

**Marinated Olives £4 (v)**

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### STARTERS

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**Dive Caught Scallops £11**

Carrot puree - Toasted hazelnuts - Tarragon oil

**Short Rib Croquettes £8**

Pickled walnut ketchup - Horseradish - Jus

**NYC Whipped Ricotta Crostini £7 (v)**

Truffle honey - Wood sorrel

**Burrata £9 (v)**

Slow roasted hertiage tomatoes - Tapenade

**Crab Gratin £9**

Smoked haddock - Saffron - Ciabatta

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### MAINS

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**12 Hour Pork Belly £19**

Rolled & Stuffed - Kohlrabi Slaw - Celeriac purée

**Grilled Atlantic Cod £20**

Champagne beurre blanc - Brown shrimp - Samphire

**Swaledale Farm Bavette £24**

Roast Field mushroom - Bone marrow - Truffle hollandaise

**Chicken Milanese £18**

Fried duck egg - Black truffle - Watercress

**Harissa Baked Aubergine £16 (vg)**

Plant yoghurt - Lentil ragu - Toasted pinenuts

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### SIDES

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**Buttered greens - £3.50 (v/gf)**

**Skinny fries - £3.50**

**Green salad - £3.50 (vg)**

**Truffle parmesan fries - £4.50**

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please inform a member of the team if you have any special dietary requirements.