

## COCKTAILS

£8

Bolney Estate Kir Royale  
Negroni  
Monmouth Espresso Martini  
Pickle House Bloody Maria  
Jalapeno Margarita  
Bellini

# Cullenders

## PARKSIDE

## WE ARE PROUD OF OUR PRODUCERS

We work hard to make your experience at Cullenders special! Which is why we endeavour to source the very best ingredients

## NIBBLES

|  |           |
|--|-----------|
| <b>CHALKHILLS BAKERY SELECTION</b>           | <b>£3</b> |
| <b>BOQUERONES</b>                            | <b>£4</b> |
| <b>CHILLI SPICED MIXED NUTS</b>              | <b>£4</b> |
| <b>SUNDRIED TOMATO &amp; ROSEMARY OLIVES</b> | <b>£4</b> |

## STARTERS

|   |            |
|---|------------|
| <b>SHORT RIB CROQUETTES</b>   | <b>£8</b>  |
| Pickled walnut ketchup - Horseradish - Jus                              |            |
| <b>GRILLED TIGER PRAWNS</b>   | <b>£10</b> |
| 'Nduja Aioli - Burnt Lemon dressing                                     |            |
| <b>CRAB &amp; AVOCADO ON TOAST</b>                                      | <b>£8</b>  |
| Brixham crab meat - whipped avocado - Granny smith -Chilli - Lemon zest |            |
| <b>BURRATA</b>  | <b>£8</b>  |
| Pumpkin purée - Sorrel - Sticky balsamic - Crispy sage                  |            |
| <b>WILD MUSHROOMS ON CIABATTA (VG)</b>                                  | <b>£7</b>  |
| Forest mushrooms - Truffle - Mushroom glaze - Toasted pine nuts         |            |

## MAINS

|  |            |
|--|------------|
| <b>12HR ROLLED PORK BELLY</b>  | <b>£20</b> |
| Rolled & stuffed - Croquette - Pumpkin purée - Caramelised apple sauce - Purple kale                     |            |
| <b>PARKSIDE PLANT BURGER (VG)</b>  | <b>£14</b> |
| Quinoa, kale & chickpea patty - Pretzel bun - Green goddess sauce - Tomato - Pickles - Onion jam - Fries |            |
| <b>CHICKEN MILANESE</b>  | <b>£18</b> |
| Fontal Cheese - Parma ham - Fried duck egg<br>Baby watercress - Parmesan - Truffle                       |            |
| <b>ATLANTIC COD</b>  | <b>£21</b> |
| Mussel broth - King prawn - Saffron Aioli - Croute   |            |
| <b>SWALEDALE BAVETTE</b>   | <b>£23</b> |
| Roasted wild mushrooms - Bone marrow - Truffle hollandaise - Baby watercress                             |            |
| <b>BRAISED OX CHEEK</b>  | <b>£20</b> |
| Celeriac Purée - Rainbow Chard - Crispy Shallots - Chianti sauce   |            |

## SALADS & BOWLS

|   |            |
|---|------------|
| <b>ROAST HARISSA CAULIFLOWER (VG)</b>   | <b>£14</b> |
| Warm Tabbouleh - Pomegranate molasses - Spicy seeds - Tahini dressing - Baby watercress |            |
| <b>BABY AUBERGINE BOWL (VG)</b>   | <b>£14</b> |
| Braised lentil & Coconut ragu - Raita - Toasted spiced Cashews - Pickled shallot        |            |

## SIDES

|                                       |             |
|---------------------------------------|-------------|
| <b>TRUFFLE FRIES</b>                  | <b>£4</b>   |
| <b>BABY KALE &amp; HAZELNUT SALAD</b> | <b>£4</b>   |
| <b>SEASONAL GREENS</b>                | <b>£3.5</b> |



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LET US KNOW IF YOU HAVE ANY ALLERGIES OR INTOLERANCE, NOT ALL OF OUR INGREDIENTS ARE LISTED ABOVE