

# Cullenders

## PARKSIDE

### APÉRITIFS £9

KIR ROYALE  
COSMOPOLITAN  
APEROL SPRITZ  
EARL GREY NEGRONI  
MONMOUTH ESPRESSO MARTINI  
MARGARITA ON THE ROCKS

### NIBBLES

<b>SPICED MIXED NUTS (VG)</b>	<b>£4</b>
Chilli & rosemary	
<b>PISTOU OLIVES (VG)</b>	<b>£3</b>
Basil - garlic	
<b>CHARRED PADRON PEPPERS (VG)</b>	<b>£6</b>
Pimenton aioli	
<b>BOQUERONES</b>	<b>£4</b>
Oregano - lemon zest	
<b>WARMED FOCACCIA (V)</b>	<b>£3</b>
Black olive tapenade - olive oil	

### STARTERS

<b>GRILLED TIGER PRAWNS</b>	<b>£10</b>
'Nduja aioli - burnt lemon butter - ciabatta	
<b>BURRATA (V)</b>	<b>£9</b>
Sicilian caponata - toasted pine nuts - carta di musica - sticky balsamic	
<b>SHORT RIB CROQUETTES</b>	<b>£8</b>
Black garlic mayo - smoked Maldon sea salt	
<b>HERITAGE BEETROOTS (VG)</b>	<b>£7</b>
Salt roasted - horseradish cream - toasted hazelnut - lambs lettuce	
<b>SEARED SCALLOPS</b>	<b>£14</b>
2 large scallops - Pickled heritage carrot puree- herb emulsion - gratin	
<b>CRAB &amp; AVOCADO ON TOAST</b>	<b>£9</b>
Handpicked crab salad - whipped avocado - granny smith - chilli - lemon zest	

### STEAKS

Our steaks are 100% grass-fed, heritage breed, British beef. Our butchers are Swaledale, based in Skipton Yorkshire & use 4-6yr old Dexter & Belted Galloway cattle, aged for 35 days

<b>SWALEDALE RIB EYE</b>	<b>£30</b>
35 day dry aged 8.5 oz - rocket - fries your choice of: Truffle hollandaise/Chimmichuri	
<b>SWALEDALE BAVETTE</b>	<b>£24</b>
30 day dry aged 8oz - rocket - fries your choice of: Truffle hollandaise/chimmichuri	
<b>LAMB RUMP</b>	<b>£24</b>
pan cooked & served medium rare - caponata - salsa verde - capers - pine nuts	
<b>SWALEDALE CHATEAUBRIAND</b>	<b>£60</b>
500g cut for 2 people - fries - watercress bone marrow - truffle hollandaise/chimmichuri	

### MAINS

<b>MAGRET DUCK BREAST</b>	<b>£18</b>
Peas a la Francaise - pancetta - coteux du layon wine - asparagus	
<b>PORCHETTA</b>	<b>£18</b>
12hr slow cooked rolled pork belly - jus wilted greens - caramelised apple sauce	
<b>CHICKEN MILANESE</b>	<b>£18</b>
Stuffed with truffled Emmental & parma ham - duck egg - watercress - parmesan	
<b>PARKSIDE BURGER</b>	<b>£16</b>
35 day dry aged - truffle mayo - onion jam - pickles - crispy shallots - Frenchs® mustard - Emmental	

### FISH

<b>PAN ROAST COD</b>	<b>£23</b>
Crushed Jersey royals - Crisp capers - Salsa verde - English asparagus	
<b>CRAB &amp; SEA BASS RISOTTO</b>	<b>£20</b>
Saffron - white crab - samphire - cayenne - crispy capers	
<b>DEVONSHIRE HALIBUT FILLET</b>	<b>£32</b>
Pan cooked - Bolney Estate beurre blanc - asparagus - bronze fennel	

### VEGGIE/VEGAN

<b>PARKSIDE PLANT BURGER</b>	<b>£15</b>
Moving mountains® patty - garlic mayo - pickles - smoked applewood cheese - slow cooked tomato - gem	
<b>HALLOUMI SALAD BOWL</b>	<b>£14</b>
Smokey baked sweet potato - dressed lentils baby aubergine - green goddess sauce	
<b>BAKED HARISSA AUBERGINE</b>	<b>£14</b>
Smashed violetti artichoke - dressed lentils - pomegranate - pine nuts	

### SIDES / £4

TRUFFLE FRIES - SWEET POTATO FRIES - BUTTERED GREEN BEANS - GARDEN SALAD - ENGLISH GREENS - CRUSHED BUTTERY JERSY ROYALS

