

Cullenders

PARKSIDE

Nibbles

SPICED NUTS	4
CHARRED PADRON PEPPERS (VG) Spiced mayo	6
FOCACCIA Toasted focaccia - tapenade	6

Starters

GRILLED TIGER PRAWNS Aioli - chilli lemon butter - focaccia	10
FRESH DEVONSHIRE CRAB Toasted crumpet. -remoulade - chicory	10
BEETROOT TARTARE Heritage beetroot - shallot - caper - tabasco - gherkin	9
STEAK TARTARE 35 day dry aged rump, shallots, gherkin, tabasco, caper & egg yolk	10
CALAMARI Saffron Alioli	8
SMOKED MACKERAL RILLETTES Toasted ciabatta - tartar sauce	8

Desserts

Affogato	8
Pannocotta	8
Espresso coconut choc pot	8
Sticky Toffee pudding	8
Burnt Basque cheesecake & winter berries	8

Mains

SAFFRON & CUMIN BRAISED LAMB Mint & parsley pearl barley - pomegranate molasses	22
FILLET STEAK 200g cut, fries & chimichurri	30
SLOW ROASTED HARRISA AUBERGINE (VG) Herb dressed lentil - green goddess	16
CONFIT DUCK Braised lentil - chicory -	24
PAN ROASTED COD White bean & chorizo stew - saffron alioli - chimichuri	23
SWALEDALE CHATEAUBRIAND (TO SHARE) 500g cut, fries, chimichurri, crispy shallots & truffle hollandaise	69
OX CHEEK Slow cooked ox cheek, polenta, red wine jus & savoy	25
PAN FRIED HALLIBUT Romesco sauce - samphire - crispy capers	30
WILD MUSHROOM RISOTTO (VG) Herb oil - fried sage (add mascopne)	16
PARKSIDE BURGER 6oz patty - brioche - caramelised onion - mustard - gem - truffle mayo - emmental - fries	18

Sides

Truffle fries	4
New potatoes - salsa verde	4
Savoy cabbage	4
Spiced red cabbage	4
Sweet potato fries	4