

White Wines

Monterio Viura Spain £4.60 £6.00 £17.75 citrus and apple overtones. Floral, fruity and delicate	Patriarche Viognier France £20.95 spicy white with apricot notes
Moondarra Chardonnay Australia £4.75 £6.10 £18.50 Delicious flavours of peaches and pineapple	La Soraia Gavi, DOCG Italy £24.95 floral aromas, intense white and citrus fruit flavours
Trulli Pinot Grigio Italy £5.00 £6.60 £18.95 Full of fruit with flavours of grapefruit and lemons	Anapai River Sauv Blanc Marlborough £22.95 citrusy wine, packed with tropical fruit flavours
Don Segundo, Sauv Blanc, Chile £4.75 £6.10 £18.50 Aromas of citrus fruit combined with grassy notes	Abadia Milagro Rioja Blanco Spain £24.95 Scent of white flowers and fresh tropical fruits
Culemborg Chenin Blanc, South Africa £18.50 Delectable sun ripened tropical fruits on the nose.	Baron de Badassiere Picpoul De Pinet £24.95 fresh fruit aromas of citrus and some floral notes
Highfield Estate Riesling New Zealand £25.95 apricot and peach aromas, luscious finish	

Red Wines

Monterio Tempranillo Spain £4.60 £6.00 £17.75 vanilla from the oak and freshness of the grape	Melini Chianti del Masso, Italy £23.50 Ripe fruit and floral hints
Don Segundo Laderas, Merlot, Chile £5.00 £6.60 £18.95 bursting with ripe brambly fruit	Culemborg Pinotage South Africa £20.95 Delicious red fruit notes, hints of spice
Los Tilos Cabernet Sauvignon, Chile £5.45 £7.10 £20.95 Dark fruit aromas with a hint of pepper	Moondarra Shiraz Australia £19.95 Big and bold, blackberries and a hint of oak
Zarapito Malbec Argentina £5.45 £7.10 £20.95 cherries and red fruits	Beaujolais Village AOC Burgundy, France £25.95 soft fruit on the palate and gentle tannins on the finish
Abadia Milagro Rioja Tempranillo, Spain £20.95 Delicious fruit aromas, mellow with dark fruits	Caliterra Reserva Carmenere Chile £23.95 subtle spicy notes of cinnamon and black pepper
Pinot Noir Patriarche France £21.95 Flavours of cherries and raspberries	

Rose Wines

Monterio Tempranillo Rosado Spain £4.60 £6.00 £17.75 hint of sweetness with a touch of peach	Hunters Cove White Zinfandel USA £5.00 £6.60 £18.95 fruity, medium bodied and refreshing wine
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Champagne and Sparkling Wine

Lanson White Label Sec NV Champagne £47.50 fresh and zesty, and works well with natural fruits	Maschio dei Cavalieri Prosecco Spumante, Italy £27.50 pronounced candied fruit with sweet flowers
Lanson Rose Label Brut Rosé NV Champagne £47.50 aromas of roses, fresh red berries	Maschio Dei Cavalieri Rosa Spumante, Italy £28.50 floral bouquet of rose and violet red summer fruits
Reynier Brut Champagne £42.00 red berries and orange and an elegant palate	Maschio Dei Cavalieri Frizzante Italy £21.00 Fruity bouquet with a peach predominance

DALMENY

PARK HOUSE HOTEL

A La Carte

(DS) = Daily Special Offer

Monday – Saturday

12pm – 5pm

2 Course from **£11.95**

3 Course from **£14.95**

Sunday

12pm – 9pm

2 Course from **£12.95**

3 Course from **£15.95**

Starters

Chef's Soup of the Day (DS) £4.25 crusty roll	Chicken Tempura £5.95 sweet chilli dip, teriyaki sauce
Rad Tower of Haggis and Black Pudding £5.95 crispy leeks, peppercorn sauce	Traditional Prawn Cocktail £5.95 marie rose sauce, tortilla wafers
Pan Seared Scallops £7.50 black pudding, celeriac puree, parma ham crumb	V Seasonal Melon (DS) £5.25 winter berries, glazed with a cointreau sabayon
Chicken Liver Pate (DS) £5.25 garlic bread, red onion marmalade	Black Pudding Fritters £5.75 whisky sauce
Sticky Roast BBQ Ribs £5.95 pickled salad	V Breaded Brie Wedges £5.25 redcurrant jelly, seasonal leaves
V Asparagus and Wild Mushroom Crepe £5.25 cream sauce, smoked cheese	Panko Crumbed King Prawns £6.25 rocket leaves, sweet chilli dip

Mains

6oz Sirloin Steak	£13.50	Hunters BBQ Chicken	£11.50
grilled tomato, mushrooms, fries, peppercorn sauce		smoked cheese, bacon, coleslaw, sweet potato fries	
Breast of Chicken filled with Haggis	£11.50	V Sunblushed Tomato and Spinach Penne	£9.95
peppercorn sauce, mash and sautéed potatoes, market vegetables		roasted red peppers add Chicken £2	
V Shredded Vegetable Stirfry	£9.95	Traditional Steak Pie (DS)	£10.95
black bean sauce, peppers, onions, egg noodles add Chicken £2 add Strips Beef £3		puff pastry lid, mash and sauteed potatoes, market vegetables	
Beef Fillet Stroganoff	£14.50	Pan Seared Seabass Fillets	£13.95
savoury rice		chive, cherry tomato and new potato mussel broth	
Breast of Duck	£13.95	V Macaroni Cheese (DS)	£9.95
black cherry sauce, mash and sautéed potatoes, market vegetables		cheese sauce, fries, crisp salad add Bacon £1	
Oven Baked fillet of Salmon	£11.95	RAD Steak Burger	£10.95
lemon and dill cream sauce, mash and sautéed potatoes, market vegetables		6oz burger, applewood smoked cheddar, bacon fries, toasted brioche bun	
Spicy Cajun Chicken Crepe	£10.95	Breaded Wholetail Scampi (DS)	£10.50
fries, baby leaf salad		fries, tartar sauce	
Oven Baked Beef Lasagne	£10.95	Battered Fillet of Haddock	£10.95
fresh mixed salad, garlic ciabatta		fries, homemade tartar sauce	
Crispy Tempura - Chicken or V Vegetable	£10.95 / £9.95	Cajun Chicken Burger	£9.95
sweet chilli sauce, teriyaki dip, salad and fries		fries, toasted brioche bun, garlic mayonnaise	

Side Orders

Honey Roasted Vegetables	£1.95	Mixed Seasonal Salad	£1.95
Buttered Vegetables	£1.95	Cajun Fries	£2.25
Onion Rings	£1.95	Sweet Potato Fries	£2.25
Garlic Ciabatta Bread	£1.95	French Fries	£1.95
Garlic Ciabatta Bread with Cheese	£2.25	Coleslaw	£1.95

Desserts

Chef's Cheesecake of the Day (DS)	£5.50	Toffee Banana Waffles	£5.50
whipped cream, fruit coulis		vanilla ice cream, butterscotch sauce	
Strawberry Profiterole Sundae	£5.50	Chocolate and Orange Tartlet	£5.50
white chocolate sauce, vanilla ice cream		mascarpone cream	
Apple Crumble	£4.95	Warm Chocolate Fudge Cake (DS)	£5.50
cinnamon ice cream		vanilla ice cream	
Vanilla Crème Brulee	£5.50	Cheddar and Brie	£6.50
homemade shortbread		biscuits, grapes, red onion marmalade	
Sticky Toffee Pudding	£5.50	Trio of Ice Cream (DS)	£4.95
vanilla ice cream, butterscotch sauce		Choice of 3: vanilla, chocolate, raspberry ripple, mint, toffee	