

## White Wines

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

## Red Wines

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

## Rose Wines

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

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

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

## Mains

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

## Side Orders

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

## Desserts

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