

# PARKERS DINNER MENU

## STARTERS

### Homemade Soup of the Day (VE)

Sourdough Bread  
£5.65

### Haggis Bon Bons

Cauliflower Puree & Beetroot Chutney  
£7.25

### Smoked Haddock Crumble

Herb Crumb Topping & Toasted  
Sourdough  
£7.65

### Orange & Goats Cheese Mousse

Beetroot Chutney & Crostinis  
£7.25

### Angus Chicken Goujons

Sweet Pink Cabbage & Curry Dip  
£7.75

## MAIN DISHES

### Supreme of Angus Chicken

Roasted Squash, Red Onion & Basil Oil  
£15.95

### Angus Chicken Goujons

Sweet Pink Cabbage, Curry  
Dip & Skin-on Fries  
£14.95

### Scottish Salmon Casserole

Baked Scottish Salmon, Tomato &  
Chorizo Stew, Chive Mash  
£15.95

### Battered Scottish Haddock

Skin-on Fries,  
Pea Puree & Homemade Tartare Sauce  
£15.50

### 8oz Aberdeen Angus

#### Sirloin Steak

Slow Roasted Tomatoes, Sauté  
Mushrooms, Skin-on Fries & Onion Rings  
£28.00

### Parkers Steak Pie

Slow Braised Angus Beef, Puff  
Pastry, Skin-on Fries & Roasted  
Vegetables  
£16.25

### Slow Cooked Angus Beef Brisket

Chive Mash, Roasted Vegetables,  
Cauliflower Puree & Yorkshire Pudding  
£16.00

### Parkers Steak Burger

Brioche Bun, Skin-on Fries, Relish & Coleslaw  
£14.75

Add Cheese or Bacon to your Burger for only  
£1.50 each

### Garden Gourmet no meat Burger (VE)

Vegan Brioche Bun, Skin-on Fries,  
Relish & Vegan Coleslaw  
£14.75

### Vegetable Wellington

Roasted Squash, Red Onion & Basil Oil  
£15.75

## SIDE DISHES

Skin On Fries<sup>VE</sup> £3.25

Garlic Bread £3.25

Battered Onion Rings £3.25

Coleslaw £3.25

Whisky Pepper Sauce £3.25

Red Wine Sauce £3.25

## DAILY SPECIALS

SEE OUR BLACKBOARDS  
FOR TODAY'S SPECIALS

The descriptions of the dishes on our menu do not list every individual ingredient.  
If you are concerned about nuts or other allergens in our dishes, please ask a member of staff for assistance  
before ordering your meal.

# DESSERT

## Homemade Sticky Toffee Pudding

Toffee Sauce & Vanilla Ice Cream  
£7.50

(Vegan option available on request)

## Warm Chocolate Brownie

Orange Compote & Chantilly Cream  
£7.25

## Trio of Dairy Ice Creams

Chocolate, Strawberry or Vanilla  
£5.95

(Vegan option available on request)

## Montrose Winters Mess

Combination of Meringue,  
Cream & Bramble Compote  
£7.50

## Parkers Market Cheeseboard

Fine Scottish Cheeses, Biscuits, Fruit & Chutney  
£8.95

Ask your server for todays selection

## COCKTAILS

### Geisha's Delight

A mix of Cointreau, fruit liqueurs &  
orange juice to give a fruity semi sweet  
long cocktail  
£8.95

### Traditional Tequila Sunrise

A classic fruit layered cocktail  
with a kick!  
£8.95

### Classic Mojito

Muddled mint, lime and Toll House  
White Rum for a refreshing  
Caribbean classic  
£8.95

### Green Dragon

Midori, Arbikie Vodka and Toll House  
White Rum mixed with Lemonade  
for a 'honeydew melon' tasting cocktail  
£8.95

### Woo Woo

Peach Schnapps shaken with  
Arbikie Vodka and Cranberry for a  
mellow sweetness that packs a  
punch!  
£8.95

### Chocolate Martini

Our mix of Baileys, Arbikie Vodka and  
Crème de Cacao served straight up for  
strong but smooth and sweet martini  
£8.95

## HOT DRINKS

|               |       |
|---------------|-------|
| Americano     | £3.00 |
| Latte         | £3.00 |
| Cappuccino    | £3.00 |
| Mocha         | £3.25 |
| Hot Chocolate | £3.25 |
| Tea           | £2.95 |
| Herbal Tea    | £2.95 |

## LIQUEUR COFFEE

|                            |
|----------------------------|
| Calypso (Tia Maria)        |
| Highland (Scottish Whisky) |
| Irish (Irish Whiskey)      |
| Drambuie                   |
| Seville (Orange Liqueur)   |
| Baileys                    |
| All £7.50                  |

Have you seen our Wine List? We have an excellent selection of Old & New World Wines available by the bottle or half bottle & a further selection of individual serve bottles & wines by the glass.

As part of our drive to offer more locally produced food and drink whenever we can, we are committed to sourcing our meat, poultry, fish, vegetables, and fruit from within Angus or Tayside & trust the quality shows in the end product.

Suppliers include James Pirie of Newtyle who supply butcher meat, haggis & black pudding  
Turrieff's of Montrose supply our fruit & vegetables and our fishmongers deliver from Arbroath & Aberdeen