

Sunday Lunch

STARTERS

Chefs Homemade Soup ★■	£4.95	Smoked Haddock Crumble	£6.75
Chefs Homemade Terrine ★ Oatcakes	£6.25	Haggis Bon Bons Spicy Tomato Chutney	£6.00
Roast Red Pepper Hummus ★■	£5.75	Spiced Cauliflower Popcorn ★■	£5.85
Toasted Sourdough		Katsu Mayonnaise	

MAIN COURSE

Roast of the Week ★ See Today's Blackboard for this weeks choice		Slow-cooked Angus Beef ★ Yorkshire Pudding, Rich Roast Gravy	£13.95
		<i>Small Portion</i>	£9.95
Duo of Angus Chicken ★	£13.95	Chargrilled Scottish Salmon Fillet ★	£14.25
Roast Breast & Confit Leg, Chipolata Sausages & Bread Sauce		Sweet Tomato & Basil Sauce	
Butternut Squash ★■	£13.50	Trio of Roasts ★	£15.95
Cheddar & Nut Roast, Squash & Basil Purée		The best of all worlds with Angus Beef, Chicken, Roast of the Week, Yorkshire Pudding, Chipolata Sausages & Bread Sauce	

Macaroni Cheese	£12.95	Battered Scottish Haddock ★	£13.50
Crumble Topping, Garlic Bread & Salad		Chips, Homemade Tartare Sauce, Peas & Lemon	
	<i>Small Portion</i> £9.25		<i>Small Portion</i> £9.95
Parkers Steak Burger	£13.00	Red Pepper & Beetroot Burger ★■	£12.95
Brioche Bun, Chips, Coleslaw & Salad		Brioche Bun, Chips, Coleslaw & Salad	
Add Bacon or Cheese for only £1.50 each			

SIDES

Cauliflower Cheese ★■	£3.25	Dauphinoise Potatoes ★■	£3.25
Roast Potatoes ★■	£3.25	Garlic Bread ■	£3.25
Onion Rings ■	£3.25	Yorkshire Pudding	£1.00
Chips ★■	£3.25		

★ Dishes can be adapted to Gluten Free

■ Dishes can be adapted to Vegan/Vegetarian

Park Hotel

DESSERTS

Montrose Mess ★■	£6.25	Apple Crumble Tart	£6.25
Meringue, Whipped Cream & Berry Compôte		Vanilla Custard	
Sticky Toffee Pudding ■	£6.50	Chefs Cheesecake of the Day ★	£6.50
Toffee Sauce & Vanilla Ice Cream		Ask your server or view our Blackboard	
Chocolate Fondue - Indulge Yourself ■		£6.95	
Rich, Warm Chocolate Sauce with Fruit, Biscotti & Marshmallows for dipping			

COFFEE

Americano	£2.90	Cappuccino	£3.00
Hot Chocolate	£3.15	Mocha	£3.15
Latte	£3.00	Espresso	£2.90
Tea	£2.90	Herbal Tea	£2.90
Liqueur Coffees		£6.95	

****All of our coffees can be made with decaffeinated beans & decaffeinated tea is also available****

CHILDREN'S LUNCH

2 courses - £8.95

Roast of the Week ★	Macaroni Cheese
See Today's Blackboard for this weeks choice	Crumble Topping, Garlic Bread & Salad
Slow-cooked Angus Beef ★	Battered Scottish Haddock ★
Yorkshire Pudding, Rich Roast Gravy	Chips, Peas, Homemade Tartare Sauce & Lemon

Sticky Toffee Pudding ■	Penguin Ice Cream
Toffee Sauce & Vanilla Ice Cream	I just look like a Penguin - I don't taste like one!!!!

****Served with Milk Shake of your choice (Strawberry, Raspberry, Chocolate or Vanilla) or a Fruit Shoot****

*** Available for children up to 12 years old ***

WINES

Our Wine List includes a selection of great value wines from the simple and straightforward to the more complex.

We offer a selection of wines by the glass from our wine list, available in 175ml or 250ml measures.

We also offer 187ml individual Single Serve bottles for only £5.50

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

*Suppliers include James Pirie of Newtyle who supply all of our butcher meat, haggis & black pudding.
Turriiffs of Montrose supply our fruit and vegetables and our fishmongers deliver from Arbroath & Aberdeen.*

If you are not happy with any aspect of your meal, please tell us so we have an opportunity to put it right.

ENJOY YOUR MEAL!

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.

Please be aware that while we offer gluten free dishes, our meals are prepared in an environment where gluten is present.