



MAIN MENU

Oysters (24hrs notice)

Six - 20 / Dozen - 40

Pre-order Oysters for your arrival

With London Dry Gin cocktail sauce and Cucumber Mignonette sauce

Nibbles

Selection of marinated Olives (GF, DF, VG)

5

Share board – Olives, bread, olive oil, balsamic (DF, VG)

10

Small Plates Mix & match, choose from vegetable, fish & meat plates...

Fried Halloumi with Greek yoghurt, pomegranate, molasses and coriander (GF VG)

8

Tempura Cauliflower in Buffalo sauce with ranch dressing (GF VG)

7

Roasted Red Pepper Hummus with Rosemary focaccia bread and pesto (VG)

7.5

Crispy Calamari with Sriracha sauce (GF)

8

Fish Goujons with Tartare sauce

7.5

King Prawns in chilli oil with warm bread (available GF)

8.5

Popcorn Chicken with chilli honey and chorizo mayonnaise (GF)

8

Brie Bites with caramelised onions (GF)

7.5

Beef Short Rib. Slow cooked beef rib with soy & ginger dressing with pickled slaw (GF DF)

8.5

Belly Pork Bites in tempura Chinese glaze with Wasabi slaw

8

PARRILLA SPECIAL

Beef Ribs

Our famous short ribs, dry rubbed with our in-house spice mix then slow cooked for 6 hours, served with either Spicy Asian or Hickory Bourbon sauce. Triple cooked chips and house slaw

26

Mains

Chargrilled Salmon

26

with broccoli, baby corn, noodles, pak choi, sticky soy sauce

Sticky Halloumi & Vegetable skewer (GF)

18

with chilli dip. French fries

Fish & Chips (GF DF)

17

Beer battered Haddock, mushy peas, tartare sauce. Triple cooked chips

Pork Tomahawk 12oz

22

Pork chop, sautéed potatoes, shallots, garlic, bacon, in creamy mustard sauce

Parrilla Beef Burger 8oz (GF)

18

with bacon, cheese, lettuce, tomato, pickled red onion, chilli & chorizo jam. French fries

Bang Bang Chicken Burger (GF)

17

Crispy chicken breast, cheese, onion, lettuce, tomato, lime mayo. French fries

Salads

Classic Salad

Cucumber, tomato, red onion, peppers, mixed leaves (with Honey & Mustard Vinaigrette or Balsamic Dressing)

13

Add Steak, Salmon or Bang Bang Chicken

+7

Please make your server aware of any allergies or intolerances



MAIN MENU - STEAKS

All our beef is grass fed & locally sourced within 25 miles

Chargrilled Steaks

All steaks served with triple cooked chips, tomato and mushroom (upgrade chips +2)

Parrilla Barrel 8oz	known by Butchers as rump fillet, a tender & flavoursome cut	19
Pichana 8oz	from the rump cap it has subtle marbling and a fat layer giving moisture and flavour	20
Sirloin 8oz	tender cut with good marbling and exterior fat layer	24
Ribeye 10oz	the most flavoursome steak due to its great fat marbling	30
Fillet 8oz	the leanest and most tender of all	32
T-Bone 16oz	fillet and sirloin offering both flavour & multiple textures	35

Cauliflower Steak for our vegetarian friends 150g (VG) 18

Larger Steaks

Due to popularity, we advise ordering these cuts in advance to avoid disappointment.

These larger cuts can be shared between 2 or enjoyed alone!

Our larger steaks are accompanied with triple cooked chips and 2 sauces of your choice.

Chateaubriand 20oz	large very tender cut of fillet from the tenderloin	60
Porterhouse 30oz	including sirloin and fillet, combining deep flavour & tenderness	65
Tomahawk 40oz	high fat content makes this juicy and full of flavour	70

Surf & Turf

Upgrade your steak add:

2 oven roasted garlic jumbo king prawns (GF)	9
4 oven roasted garlic jumbo king prawns (GF)	17

Sides

French Fries or Triple cooked chips (GF, DF)	4
Add truffle, parmesan & thyme to your French Fries or Chips (GF)	+2
Onion rings	4
Roasted Portobello mushrooms (GF)	4
Tenderstem broccoli with chilli & garlic (GF)	5
House Slaw (GF)	4
Mozzarella, tomato & onion Salad (GF VG)	8

Sauces 3.5

Bearnaise (GF) | Chimichurri (GF) | Diane | Peppercorn

Compound Butters 3

Garlic & Chilli (GF) | Truffle, Garlic & Thyme | Bone Marrow & Tarragon

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