



At the heart of the Meadopark's kitchen is a passion for bold flavours, honest ingredients, and the craft of great cooking.

Led by our head chef Jesse, our menu brings together the best of both worlds: Scotland's rich culinary heritage and the vibrant, punchy flavours of Asian-American fusion.

We champion the finest local produce, working with trusted suppliers to source seasonal ingredients that celebrate Scotland's land and sea.

We love hearing your feedback and bringing back the dishes that you can't stop thinking about, so let us know your favourites and keep an eye out for them returning!

While You Wait

HAVE A NIBBLE WHILE YOU BROWSE OUR MENU

WARM SOFT PRETZEL

Cold Town Beer cheese sauce. 7

BREAD & BUTTER

Thickly-sliced sourdough with seaweed butter. **V** 4

Classic Pub Favourites

COMFORT FOOD AT ITS BEST!

FISH & CHIPS

Served with torched lemon and house tartare sauce. 19

Best paired with a pint of our own Cold Town Lager for 5.25

GILMOUR'S STEAK

Chargrilled Picanha steak, pepper sauce, dressed seasonal greens, skinny fries. **NGC*** 29

OUR SIGNATURE SMASH BURGER

2 Scottish beef patties, American cheese, house burger sauce, lettuce, tomato, onion, gherkin, on a toasted brioche bun with skinny fries. 18

Add bacon, haggis, or halloumi for £2.5

CHICKEN BURGER

Southern fried chicken breast, American cheese, sriracha mayo, lettuce, pickle, toasted brioche bun, skinny fries. 18.5

Add bacon, haggis, or halloumi for £2.5

Our Famous Small Plates

WHERE SCOTLAND MEETS THE WORLD - DESIGNED TO BE SHARED!

WE RECOMMEND 2-3 PLATES PER PERSON FOR A MAIN MEAL, OR 1 AS A STARTER

SOUP OF THE DAY

Grilled sourdough, whipped butter. **V, VG*, NGC*** 7.75

SOUTHERN FRIED SCOTTISH MONKFISH

Toasted garlic ranch dressing, pickled shallots. 11

GRILLED HISPI CABBAGE

Tahini yuzu dressing, toasted pine nuts, chive oil, yuzu pearls. 8

BANG BANG CHICKEN BAO BUNS

House pickles, wasabi Japanese mayo slaw, coriander. 10

THE MED'S PRAWN COCKTAIL

Sushi mayo dressed king prawns, slaw, coriander, crispy onions. **NGC*** 11

BALMORAL BONBONS

Campbell's haggis, roast chicken, pancetta, pepper sauce, padron peppers, house pickles. 10

LETTUCE WRAPS

Roast chicken, hot honey soy, crispy onions, sriracha mayo. **NGC*** 9

CULLEN SKINK

Sourdough, seaweed butter. **NGC*** 10

HALLOUMI FRIES

Garlic mayo, chives, pickled shallots. **V, NGC** 10

SMACKED GARDEN CUCUMBER SALAD

Chilli dressing, Scottish seaweed furakake, spring onion. **VG, NGC** 8

ISLE OF MULL CHEDDAR MAC & CHEESE

Herb crumb. 8

Enjoy 3 for £20 every Wednesday

Something Special

ASK YOUR SERVER ABOUT TODAY'S SPECIALS, NOT LISTED BELOW!

HIGHLAND WAGYU BURGER

Isle of Mull cheddar, crispy streaky bacon, shredded lettuce, red onion, house burger sauce, skinny fries. 25

PAN-ROASTED SEABASS

Beluga lentils, orange, yuzu heather honey dressing, charred broccoli, leeks, crispy chilli oil. **NGC** 24

FILLET STEAK

Chargrilled Scottish beef fillet steak served with black pepper red wine jus, wild mushrooms, sautéed onions, dressed seasonal greens, skinny fries. **NGC*** 34

Team Favourites

PREVIOUS SPECIALS YOU ENJOYED SO MUCH, WE'VE ADDED THEM TO OUR MENU

CHILLI & LIME PARPADELLE

Roast garlic, crispy chilli oil, basil, pine nuts, roast tomatoes, lime. **V** 16

Add freshly-caught Scottish seafood - ask your server for today's catch

SOUTHERN FRIED CHICKEN & RICE

Spring onion, crispy onion, hot honey soy, sushi mayo, smacked cucumber, crispy chilli oil, coriander. **NGC*** 19

Swap chicken for halloumi - 17

SEASONAL SCOTTISH VEG RAMEN

Seasonal vegetables, Scottish seaweed dashi. **VG** 16

YUZU LENTIL SALAD

Charred broccoli, sourdough crouton, toasted cashews, guacamole, tomato, seasonal greens, leek, yuzu heather honey dressing. **V, VG*, NGC*** 12

Add halloumi for £3

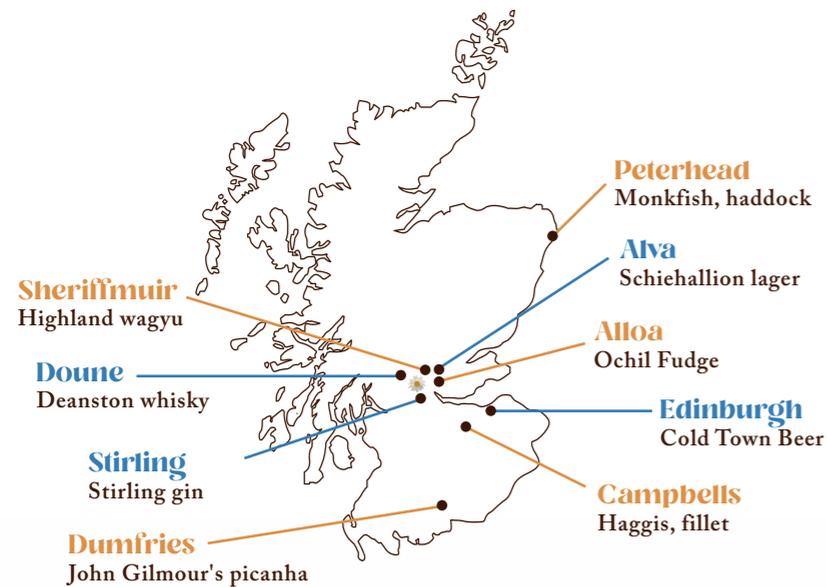
Your Week at the Med...

Margarita Mondays | 2 for 1 Pizza Tuesdays | Steak & Wine Thursdays
Ask your server for details!

Sunday Roast

Our slow-cooked Scottish beef, with all the trimmings for 19.50.
Served every Sunday. Book in advance to avoid disappointment!

Where do we source our ingredients?



V Vegetarian | VG Vegan | NGC Non-Gluten Containing

* Can be modified to accommodate respective diets

Although every effort is made to provide allergen-free meals, we use products that contain them in our kitchen and cannot rule out contamination. If you suffer from any allergens or intolerances please let your server know when placing your order.

**CELIAC
OR
VEGAN?**
Ask for our
vegetarian or
gluten-free
menu!

Breakfast at The Meadowpark

SERVED SATURDAY & SUNDAY, 10 TO 11.45AM

MORNING ROLL

1 FILLING 3.75 (extra filling 1.75 each)

Bacon | square sausage | fried egg | potato scone | haggis V*

FULL SCOTTISH

Fried egg, square sausage, mushrooms, bacon, haggis, baked beans, potato scone & toasted sourdough. 12

FULL VEGGIE

Fried egg, veggie haggis, veggie sausage, mushrooms, baked beans, potato scone, toasted sourdough. V 11.5

THE MED'S FRENCH TOAST

Egg fried bread with a side of warm maple syrup & crispy bacon. 9.5

AVOCADO ON TOAST

Smashed avo on sourdough, topped with poached eggs & coriander. V, NGC* 10.5

Add bacon for £2.5

BREAKFAST BURRITO

Eggs, bacon, sausage, onion, cheese, haggis, sour cream, jalapenos, salsa, guacamole, coriander. 11

PORRIDGE BOWL

Scottish oats, fresh berries, honey. V, VG*, NGC* 6.5

MEADWPARK
EAT • DRINK • STAY

