



TABLE D'HÔTE

SAMPLE MENU

Monday – Thursday

6 - 9.15pm

Two courses 20pp / Three courses 25pp

Includes tea or coffee and a sweet treat!

STARTERS

served with homemade focaccia

Wild mushroom & truffle soup spinach and parmesan tortellini (v)

Perkins crab cakes apple & fennel slaw, smoked hickory & honey dressing

Ham hock & Colston Bassett Stilton terrine homemade piccalilli, toasted sour dough

Twice baked goat's cheese soufflé toasted hazelnut and pear salad (v)

MAINS

Rolled peppered salmon steak rosemary fondant potato, sautéed samphire, red pepper coulis,
Perkins onion rings

Indian spiced lamb rump Bombay potatoes, mange tout, tzatziki, tomato & fenugreek sauce

Perkins coq au vin roast breast, mushroom & tarragon stuffed thigh, shallot and pancetta potato cake,
baby onions & button mushrooms

Butternut squash, pine nut and spinach cannelloni tomato fondue, taleggio cheese glaze, parmesan
tuille (v)

DESSERTS

Rhubarb & almond tart lemon crème Anglaise

Gateau opera espresso ice cream
(layered chocolate sponge and coffee butter cream with a rich chocolate glaze)

Toffee apple crème brûlée cinnamon shortbread

Homemade Ice cream or sorbet selection

If you have a food allergy please inform us before you order so a manager can advise you accordingly.

Useful note: many of the dishes can be made gluten free with small adjustments.