

Aperitif -
White peach bellini
£8.25

PERKINS bar bistro

Snack - Gordal
olives £4.95
Salted almonds
£3.95

Friday - Saturday Dinner
Amuse bouche & 3 course £44

First course

Leek & potato soup - thyme croutons (v)
Lamb merguez sausage - lentil and mint yoghurt salad
Beetroot risotto - horseradish crème fraîche, crispy leeks (v)
Perkins smokehouse salmon - ravigôte dressing
Ham hock & confit chicken terrine - Perkins piccalilli
Twice baked mature cheddar cheese soufflé (v)

Main course

Trio of pork (tenderloin, pulled pork croquette, braised baby chorizo) - sweet potato mash, baby corn, kale, BBQ jus
Roast chicken suprême - potato rösti, creamed leeks, tender stem broccoli, crispy bacon
Seared fillet of seabass - Jersey Royals croquette, samphire, clam chowder
Artichoke & mushroom lattice - squash purée, roast red onion, wild garlic oil (v)
Seared duck breast - garlic mash potato, grilled baby leeks, roast carrots, red wine jus
Moroccan marinated cod loin - apricot cous cous, vegetable tagine, cummin & coriander crisp

Chips - garlic aioli
£4.95

Garden salad
£4.50

Garlic focaccia -
mozzarella £4.95

Seasonal mixed greens
£4.95

Extra focaccia
£3.50

Sweets

Lemon posset- raspberry sorbet

Sticky toffee pudding - toffee sauce, salted caramel ice cream

Summer pudding - clotted cream

Orange & vanilla pannacotta- seasonal berries

Café Gourmand- your choice of coffee or tea

with 'bite size' raspberry frangipane - vanilla ice cream

Cheeseboard - (£3.5 supplement) mature cheddar, French brie, Colston Bassett

stilton - quince, celery & biscuits

Dessert wine

Bin 90 Semillon, 125ml glass £11.75

Bin 91 Furmint, 125ml glass £15.5

Bin 92 Aleatico, 125ml glass £11.5

Port

2015 LBV Quinta do Crasto - 75ml glass

£6.95

2003 Old vines, Colheita Quinta do Crasto

75ml glass £12.75

Digestif

Castarde Armagnac 1982 (a celebration of when we opened our doors!) £8.50 25ml

Remy Martin XO £12.95 25ml/ Hine Antique XO £12.50 25ml

Martel VS £5 25ml

Liquor coffees

Tia Maria £7.95

Amaretto £7.95

Jamesons £7.95

Drambuie £7.95

After dinner cocktail

Espresso martini £9.95

From bread to ice creams, our food is homemade on the premises by Robin and the kitchen team. If you have a food allergy please inform us before you order so a manager can advise accordingly. We cannot scientifically guarantee any of our food or drink is gluten free as we use gluten containing ingredients in our kitchen and bar. We can however talk you through dishes that can be made without gluten containing ingredients.

Please note we cannot guarantee any menu item is free from any allergen due to the fact all allergens can be used within our restaurant and kitchen *we use a premium parmesan