

Aperitif -  
White peach bellini  
£8.25

# PERKINS bar bistro

Snack - Gordal  
olives £4.95

*Mothering Sunday 30<sup>th</sup> March*

3 course £42.50

Child 2 course £17.95 (any roast followed by homemade ice cream)

## *First course*

Spiced butternut squash & coconut soup - feta cheese, garlic croutons (v)  
Perkins own smoked salmon, crème fraîche & dil pâté - ravigôte dressing  
Goat's cheese arancini - beetroot ketchup, roasted & salted walnuts (v)  
Chicken & spring onion terrine wrapped in Parma ham - celeriac remoulade  
Cod brandade fishcake - soft poached egg, hollandaise sauce

## *Main course*

Harkers' Roast 30-day aged sirloin of beef - (£3 supplement),  
horseradish hollandaise, red wine jus\*  
Roast chicken suprême - sage & onion stuffing, pigs in blankets, jus\*  
Roast loin of pork - sage & onion stuffing, crackling, apple sauce, jus\*  
Slow braised & pressed shoulder of lamb - minted herb crust, shallot  
purée, jus\*  
Fillet of hake - crushed new potatoes, tender stem broccoli, romesco sauce  
Celeriac, thyme & spinach wellington - sage & onion stuffing, vegetarian  
chipolata, vegetable jus (v)\*

*all served with cauliflower cheese & vegetables*

*Roasts\* also served with Yorkshire pudding, roast potatoes & mash*

*Extras: Dauphinoise potatoes £5.50 / Yorkshire pudding £2*

*Honey roast parsnips £5.50 / extra jus £1.50*

### *Sweets*

*Forced Yorkshire rhubarb & apple crumble - custard*

*Chocolate delice - chocolate sauce, raspberry sorbet*

*Passion fruit panna cotta - orange & sesame tuile*

*Individual treacle tart - vanilla ice cream*

*Café Gourmand - your choice of coffee or tea*

*with 'bite size' honey cheesecake, white chocolate crumble & honeycomb*

*Cheeseboard - (£4 supplement) vintage organic cheddar, Cropwell Bishop  
stilton, Coulommiers (brie like) - quince, celery & biscuits*

### *Dessert wine*

*Bin 90 Semillon, 2019 Sauternes, Les Garonelles, Lucien Lurton -*

*125ml glass £10.5*

*Bin 91 Furmint, 2018 Tokaji late harvest Cuvée, Sauska -*

*125ml glass £11.95*

*Bin 92 Aleatico, 2013 Aleatico di Puhlia, Francesco Candido -*

*125ml glass £11.5*

### *Port*

*2015 LBV Quinta do Crasto - 75ml glass £6.50*

*2003 Old vines, Colheita Quinta do Crasto - 75ml glass £10.95*

### *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*

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. Allergens only reference specific ingredients within each dish.

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.