

*Aperitif -
Winter Aperol Spritz
Chambord, Aperol, ginger
beer, prosecco
£9.75*

PERKINS bar bistro

*Snack -
Salted almonds
£3.95*

*Tuesday - Saturday Lunch
2 course £26/ 3 course £32*

First course

*Leek & potato soup - garlic croutons, (v)
Warm ham hock & Gruyère tartlet - red onion marmalade, frisée salad
Pulled brisket & chipotle croquette - pickled onions, lime mayonnaise
Perkins hot smoked salmon & tiger prawns - gem lettuce, tomato, cucumber, avocado,
bloody Mary sauce
Chestnut mushroom & garlic ragout - toasted focaccia (v)
Smoked mackerel pâté - melba toast, pickled vegetables*

Main course

*Roast chicken supreme - fondant potato, tenderstem broccoli, mustard cream sauce
Pancetta wrapped pheasant breast - creamed potatoes, confit baby carrots, braised red
cabbage, port jus
Fillet of seabass - crushed new potatoes, fine beans, mouclade sauce (mild curried leek
sauce)
Dijon & maple glazed pork fillet - parmentier potatoes, Koffman Brussels,
Calvados reduction
Cauliflower, sweet potato, cashew nut & spinach tagine - pilau rice, onion bhaji (v)
Beer battered haddock - chips, pea purée, tartare sauce*

*Chips - garlic mayonnaise
£4.95*

*Mixed salad
£4.50*

*Garlic focaccia - mozzarella
£4.95*

*Seasonal mixed greens
£4.95*

*Extra focaccia
£3.50*

Sweets

Vanilla cheesecake - raspberry coulis, raspberry sorbet

Chocolate tart - orange mascarpone cream

Perkins Christmas pudding - brandy Anglaise

Orange & vanilla pannacotta - mandarin sorbet

Café Gourmand - your choice of coffee or tea

with 'bite size' chocolate brownie - cherry sorbet

Cheeseboard - (£3.5 supplement) smoked mature cheddar, Colston Basset

Stilton - onion chutney, celery & biscuits

Dessert wine

Bin 90 Semillon, 125ml glass £11.75

Bin 91 Furmint, 125ml glass £15.50

Bin 92 Aleatico, 125ml glass £13.95

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

Jamesons £7.95

Cointreau £7.95

Drambuie £7.95

After dinner cocktail

Espresso martini £9.95

Baileys flat white £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.