

Aperitif - Winter

Aperol Spritz

*Chambord, Aperol, ginger
beer, prosecco*

£9.75

PERKINS bar bistro

Snack - Gordal

olives £4.25

Salted almonds

£3.95

Sunday Lunch

2 course £26/ 3 course £32

Child 2 course £14 (any roast followed by homemade ice cream)

First course

Roast tomato & sweet potato soup - garlic croutons (v)

Warm ham hock & Gruyère tartlet - red onion marmalade, frisée

Hot smoked salmon & prawn cocktail - Bloody Mary sauce, tomato, cucumber, avocado

Pulled brisket & chipotle croquette - pickled onions, lime mayonnaise

Wild mushroom & truffle ragout - garlic focaccia (v)

*Cod, haddock & spring onion fishcake - sun blush tomatoes,
wholegrain mustard mayonnaise*

Main course

Pan fried fillet of seabass - creamed potatoes, green beans, Mouclade sauce

Sweet potato, cauliflower, cashew nut & spinach tagine - pilau rice, onion bhaji (v)

Sunday roasts

(Served with Yorkshire pudding, roast potatoes, mash, cauliflower cheese & vegetables)

*Harkers' Roast 30-day aged sirloin of beef - (£3 supplement), horseradish
hollandaise*

Roast chicken suprême - sage & onion stuffing, pigs in blankets

Roast Tollerton loin of pork - sage & onion stuffing, crackling, apple sauce

Confit duck leg - braised red cabbage

Butternut squash, mushroom, spinach & vegan feta wellington (v)

Extras: cauliflower cheese £4.95/ Yorkshire pudding £2 extra jus £1.50

Sweets

Sticky toffee pudding - toffee sauce, salted caramel ice cream

Chocolate delicie - raspberry sorbet

Treacle tart - vanilla ice cream

Lemon posset - raspberry sorbet

Café Gourmand - your choice of coffee or tea

with 'bite size' chocolate brownie - strawberry sorbet

Cheeseboard - (£3.5 supplement) Perkins smokehouse Godminster cheddar, French brie, Colston Bassett stilton - Perkins chutney, celery & biscuits

Dessert wine

Bin 90 Semillon, 125ml glass £11.75

Bin 91 Furmint, 125ml glass £15.5

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

Amaretto £7.95

Jamesons £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. 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.