

Est 1982

Perkins Bar & Bistro

APERITIFS

Prosecco 125ml	5.85
Raspberry Fizz prosecco, raspberry liqueur, raspberry purée	6.50
Jane Lucy Spritz prosecco, fresh orange juice, lemon, orange liqueur	6.95
Aperol Spritz prosecco, Aperol, soda	6.50
Pinky & Perkins gin, apple juice, raspberry purée, elderflower, soda	6.95
Pimms & Lemonade	6.50
Berry Smash berry purée, lemon, honey, apple juice (non-alcoholic)	3.50
Apple & Elderflower apple juice, elderflower, soda, fresh mint & cucumber (non-alcoholic)	3.50

G&T'S

Great gin, oversized copa glasses and individualised garnishes to accentuate the botanicals; 35ml; blended with Fever Tree tonic

Puerto de Indias Spain - strawberry gin, garnished with strawberries & basil	6.75
Tanqueray England - garnished with juniper berries & fresh lime wheels	6.95
Hendricks Scotland - garnished with fresh cucumber & mint leaves	7.25
Bathtub Gin England - garnished with orange peel & cinnamon	7.95

BAR SNACKS

Olives (v) 3.50 / Perkins smokehouse mixed nuts (v) 2.50 / Homemade focaccia & butter (v) 2.95 / Garlic bread (v) 3.95
Spiced chipolatas in Worcestershire sauce & Tabasco 3.50

STARTERS

Served with homemade focaccia

SLEEPER BOARDS for two to share

Bistro classics

Lemon & garlic chicken goujons, lime mayonnaise; crab fritters, sweet chilli sauce; & Perkins smokehouse salmon & prawn cocktail

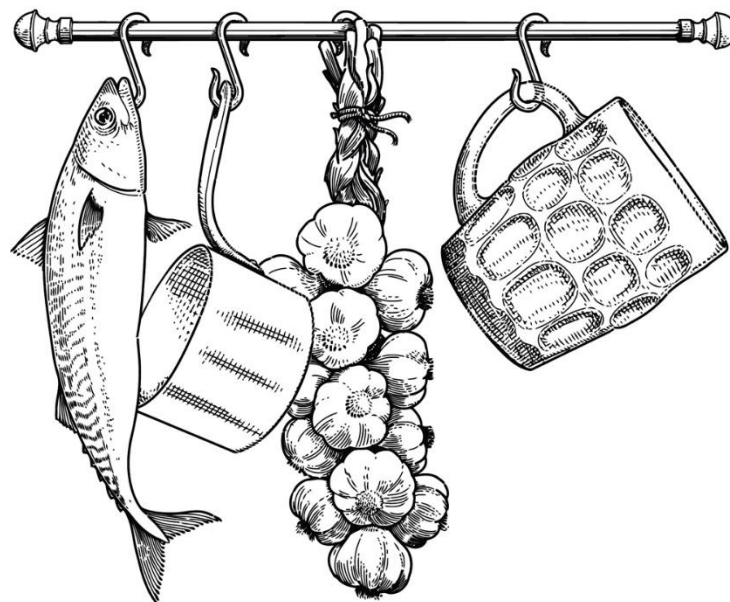
12.95

Escabeche favourites

Halloumi fritters, lime mayonnaise; meatballs in rich tomato sauce with Parmesan; garlic & chilli prawns

13.50

Roast red pepper & tomato soup, garlic toast (v)	5.50	Smokehouse bacon, pork & pistachio nut terrine, black fig & pear chutney	7.95
Perkins beetroot cured gravadlax, crab fritters, mayonnaise and pea shoots (GF)	7.50	Wild mushroom and tarragon ragoût on garlic focaccia (v)	6.50
Warm beef and crispy noodle salad (peppers, spring onion, bean sprouts, cashew nuts) Teriyaki dressing	8.50	Inside out chicken wings with sweet chilli, sesame & coriander jam	6.50
Smokehouse sticky ribs with kohlrabi, apple and hazelnut rémoulade (GF)	7.95	Cider steamed mussels in a leek, thyme & smoked bacon cream sauce (GF)	6.95



BISTRO BITES

Plaice goujons with minted pea purée & tartare sauce with triple cooked chips or buttered new potatoes	13.50
De Luxe 7oz burger (chopped 30 day aged steak, cooked pink) with club sauce, dill pickle, triple cooked chips and truffle mayonnaise	12.50
Add Perkins smokehouse cheddar & bacon	2.50

STEAKHOUSE

Harker's 30 day dry-aged steaks from Hereford and Aberdeen Angus cattle; all served with garlic mushrooms, roast cherry tomatoes & triple cooked chips

8oz sirloin 19.50 **10oz flat iron** 16.50 **7oz fillet medallions** 24.00 (GF)
Add a sauce: blue cheese 1.50 or peppercorn & brandy 1.50

Cauliflower cheese with toasted almonds (v) (GF)	3.50
Green beans sautéed in garlic & olive oil (v) (GF)	3.50
Perkins mixed salad (GF)	3.95

MAIN PLATES

Grilled Barbary duck breast, fondant potato, mushroom duxelle, sautéed kale, vermouth and chive cream sauce (GF)	17.95
Duo of plaice (pan fried fillet and goujons) sauté potatoes, creamed leeks and warm tartare sauce	16.50
Taste of pork (fillet, slow roast belly & cheek fritter) creamed potato, braised red cabbage, Dijon hollandaise & red wine jus	17.50
Roast chicken suprême with parmesan polenta, caponata, fine beans & basil pesto	16.50
Salmon, prawn and monkfish thermidor (GF) (mustard parmesan glaze) new potatoes and fine beans	18.95
Crisp vegetable tart with Jerusalem artichoke purée, roast squash, mushroom & parmesan. Served with your choice of side (v)	13.50

SIDES

Triple cooked chips with truffle mayonnaise (GF) (v)	2.95
Braised red cabbage (GF)	3.50
Buttered new potatoes (GF)	3.50

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.