

Est 1982

Perkins Bar & Bistro

APERITIFS

Prosecco 125ml	5.25
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
Winter Pimms & Ginger winter Pimms, ginger beer, orange peel, cinnamon	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

Gordal olives (v) 3.50 / Perkins smokehouse mixed nuts (v) 2.50 / Garlic bread (v) 3.95

STARTERS

Served with homemade focaccia

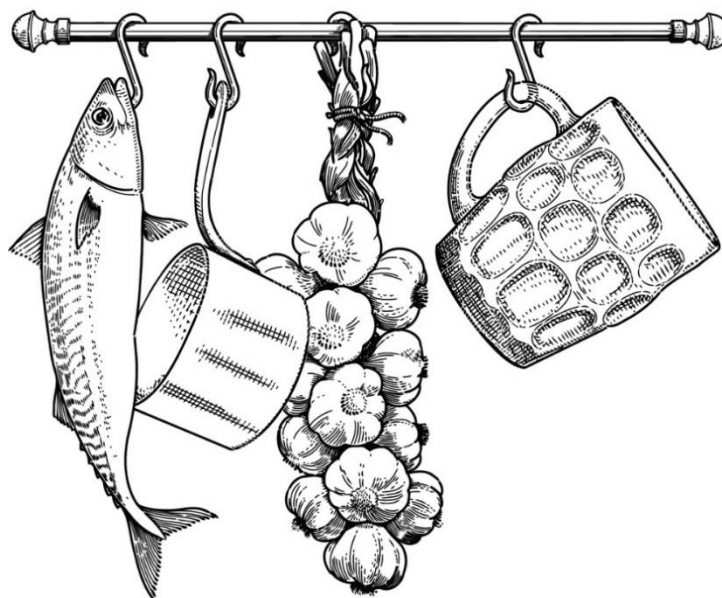
SLEEPER BOARDS for two to share

baresca favourites

Garlic & chilli prawns, jamón Ibérico croquettes, aubergine tumbet (aubergine, tomato, potato & cheese gratin)

14.00

White onion, sweet chilli & parmesan soup (v) (GF)	5.50	Chicken & wild mushroom ballotine with a potato, grain mustard & tarragon rémoulade (GF)	6.50
Perkins whisky & beetroot cured gravadlax, tiger prawns, horseradish crème fraiche (GF)	7.50	Grilled goats cheese with toasted brioche, endive, walnut & pear salad- fig jam (v)	6.50
Kedgerie (smoked haddock, egg, parsley, lemon juice bound in a lightly curried cream) (GF)	6.95	Oloroso sticky pork ribs with celeriac & apple slaw (GF)	7.95
Pigeon St Germain- (breast of pigeon marinated in orange & brandy, bread crumbed & fried) béarnaise sauce, straw potatoes	7.95	Pan fried king scallops, Jerusalem artichoke puree & crisps, smoked bacon & truffle oil (GF)	12.95



BISTRO BITES

Moules-frites moules marinière- shallot, cream, garlic, white wine & parsley sauce with homemade chips & garlic toast	12.50
De Luxe 7oz burger (chopped 30 day aged steak, cooked pink) topped with Perkins smokehouse cheddar & bacon, club sauce, dill pickle, homemade chips and truffle mayonnaise	12.95

STEAKHOUSE

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

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

Cauliflower cheese with toasted almonds (v) (GF)	3.50
Sautéed brussels with smoked bacon (GF)	3.50
Dauphinoise potatoes (v)	4.00

MAIN PLATES

Grilled Barbary duck breast, thyme & garlic Pommes Anna, sautéed kale, butternut squash & sage puree, blackberry jus (GF)	18.50
Monkfish & chips- deep fried breaded monkfish, pea & mint puree, homemade chips, tartare sauce	18.95
Taste of pork (fillet, slow roast belly & cheek fritter) creamed potato, Koffman cabbage, Calvados cream sauce	17.50
Duo of venison (roast haunch and steamed suet pudding) creamed potatoes, parsnip 'chips', fine beans, red wine jus	18.95
Seared fillet of hake, leek, mussel & parsley fricassée, grain mustard creamed potato, fine beans	16.95
Mushroom & leek wellington, braised red cabbage, creamed potato, béarnaise sauce (v)	14.50

SIDES

Homemade chips with truffle mayonnaise (v) (GF)	3.25
Braised red cabbage (v) (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.