

Est 1982

Perkins Bar & Bistro

APERITIFS

Prosecco 125ml	5.95
Raspberry Fizz prosecco, raspberry liqueur, raspberry purée	6.75
Jane Lucy Spritz prosecco, fresh orange juice, lemon, orange liqueur	6.95
Aperol Spritz prosecco, Aperol, soda	6.75
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	6.85
Tanqueray England - garnished with juniper berries & fresh lime wheels	6.95
Cucumber gin England - garnished with fresh cucumber	7.25
Castle Gate Gin Nottingham - garnished with orange	7.75
Bathub Gin England - garnished with orange peel & cinnamon	8.50

BAR SNACKS

Gordal olives (v) 3.50 / Perkins smokehouse mixed nuts (v) 2.50 / Garlic bread (v) /3.95 extra focaccia (v) 2.95

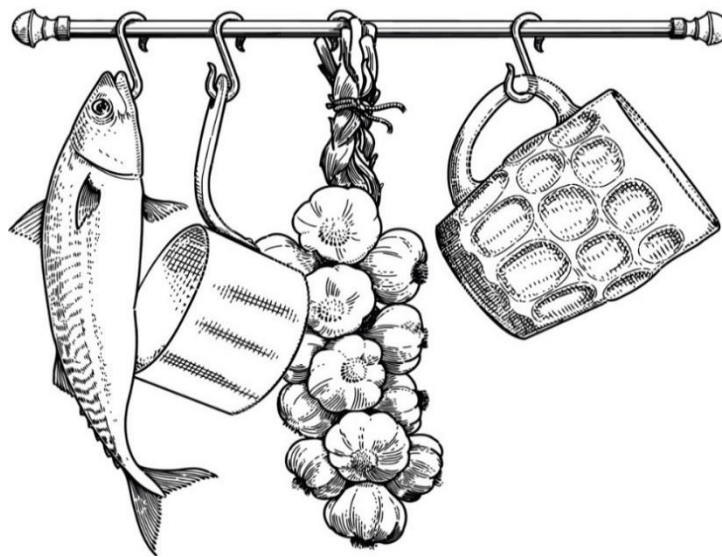
STARTERS

Served with homemade focaccia

SLEEPER BOARD for two to share 'A taste of the Perkins smokehouse'

Smoked salmon, horseradish and potato blini, honey & mustard dressing 15.50
Smokehouse pulled brisket, bbq sauce, sweetcorn muffin
Smokehouse cheese rarebit, homemade chutney

Spiced sweet potato & coconut soup garlic toast (v)	5.50	Game terrine, celeriac & truffle remouladé	7.95
Perkins smokehouse salmon, horseradish & potato blini, honey & mustard dressing	7.95	Wild mushroom, chive & Jerusalem artichoke gratin (v)	6.95
Twice baked Bosworth ash goat's cheese soufflé, chicory & apple salad (v)	6.95	Bubble & squeak cake with haggis, poached egg and soubise sauce	7.95
Bouillabaisse consommé, wilted spinach lobster & salmon tortellini's	9.50	Perkins smokehouse mackerel crème fraiche & dill pâté, pickled baby beetroot, toast	6.50



BISTRO BITES

Perkins fish pie Parmesan crusted mashed potato top, chilli & garlic green vegetables (GF)	15.50
De Luxe 7oz burger (chopped 30 day aged steak, cooked pink) topped with Perkins smokehouse pulled brisket, bbq sauce, red onion and tomato, homemade chips and truffle mayonnaise	13.95

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** 24.00 (GF)
Add a sauce: béarnaise or Colston Basset stilton sauce 1.50

Honey roast root vegetables	3.50
Sautéed brussels with smoked bacon and chestnut (GF)	3.95
Braised red cabbage	3.25

MAIN PLATES

Seared fillet of sea bass, potato galette, ratatouille, aubergine caviar and basil oil	16.95
Sesame crusted duck breast, sweet potato purée, spiced white cabbage, Pak choi, five spice & ginger jus	18.95
Taste of pork (fillet, slow roast belly & black pudding fritter) creamed potato, koffmann cabbage, red wine jus	17.50
Roast venison haunch, celeriac mash, piccolo parsnips, sautéed brussels, bourguignon sauce	18.95
Moroccan spiced roast monkfish, cardamom toasted cous cous, vegetable tagine, yoghurt, toasted almonds and coriander	19.50
Organic cheddar and butternut squash croquettes, roast chestnuts, buttered winter greens, hazelnut and parsley pesto (v)	14.50

SIDES

Homemade chips with truffle mayonnaise (v) (GF)	3.50
Dauphinoise potatoes (GF)	4.00

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.