

Aperitif -  
Raspberry Fizz  
£7.95

# PERKINS bar bistro

Snack - Gordal  
olives £4.95

Friday night menu 2024

Amuse bouche - 2 courses £36, 3 courses £42

## First course

Roast pumpkin & truffle soup - garlic croutons  
Ham hock & chicken terrine - perkins piccalilli  
Lamb Merguez - spiced lentil salad, mint yoghurt  
Beetroot risotto - horseradish crème fraiche, crispy kale (v)  
Sesame & panko breaded tiger prawns - wasabi, lime & soy mayonnaise  
Smoked haddock smokies - cheddar & focaccia crumb

## Main course

Pheasant breast, wrapped in smoked bacon - creamed potato, red cabbage, honey  
roasted parsnips, mustard cream sauce  
Peppered salmon steak - fondant potato, buttered kale,  
white wine & dill cream sauce  
Roast chicken supreme - dauphinoise potato, tenderstem broccoli, mushroom  
cream sauce  
Roast Atlantic cod fillet - sauté potatoes, romesco sauce, sugar snaps, crispy kale  
Caramelised baby onion tart tatin - glazed goat's cheese, grilled courgette,  
beetroot & port reduction (v)  
Slow braised blade of beef - bubble & squeak, fine beans, red wine jus

Chips - truffle mayonnaise £4.50	Buttered mixed greens £4.50	Garlic bread £4
Sweet potato fries - blue cheese dip £5	Cauliflower cheese £5	Extra bread £3.50

### *Sweets*

*Sticky toffee pudding - toffee sauce, toffee ice cream*

*Lemon posset - raspberry sorbet*

*Chocolate marquise - cherry sorbet*

*Orange & vanilla panna cotta - fresh berries, mini meringue*

*Café Gourmand - your choice of coffee or tea*

*with 'bite size' pear frangipane - vanilla ice cream*

*Cheeseboard - (£3.50 supplement) vintage organic cheddar & Cropwell Bishop  
stilton - quince, celery & biscuits*

### *Dessert wine*

*Bin 90 Semillon, 2019 Sauternes, Les Garonelles, Lucien Lurton -*

*125ml glass £10.50*

*Bin 91 Furmint, 2018 Tokaji late harvest Cuvée, Sauska -*

*125ml glass £11.95*

*Bin 92 Aleatico, 2013 Aleatico di Puglia, Francesco Candido -*

*125ml glass £11.50*

### *Port*

*2015 LBV Quinta do Crasto - 75ml glass £6.50*

*2003 Old vines, Colheita Quinta do Crasto - 75ml glass £10.95*

### *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*

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. 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.