



LUNCH

Two courses £18/ Three courses £22

STARTERS

Sweetcorn chowder basil pesto (v)

Potted mackerel pickled cucumber & dill salad, melba toast

Ham hock & prune terrine homemade piccalilli

Roasted fig & goats cheese tartlet red wine & star anise syrup, toasted hazelnuts (v)

Beetroot risotto horseradish crème fraiche, crispy leeks (v)

Chicken satay Oriental vegetables, chilli & sesame dressing

All served with our fresh focaccia

MAIN PLATES

Slow braised feather of beef bubble & squeak mash, fine beans, Bourguignon sauce

Hot smoked salmon Caesar salad broad beans, anchovies, croutons, parmesan shavings

Mushroom cannelloni sautéed spinach & leeks, smokehouse cheese & tarragon glaze (v)

Roast chicken suprême fondant potato, tenderstem broccoli, mustard cream sauce

Beer battered haddock and chips mushy peas, chunky tartare sauce

De Luxe burger (chopped 30-day aged steak, served 'cooked through') cheddar, crispy bacon, lettuce & gherkin, chips and truffle mayonnaise **(£2 supplement)**

Chips, truffle mayonnaise £4

Perkins mixed salad (v) £4
Garlic bread (v) £3.50

Buttered mixed greens (v) £4

SWEETS

Sticky toffee pudding toffee sauce, cinder toffee ice cream

Perkins summer pudding clotted cream

Iced Chocolate & cherry parfait tonka bean crème Anglaise, white chocolate brittle

Your choice of tea/ filter coffee with mini milk chocolate profiterole, framboise cream

Selection of ice cream or sorbets

CHEESEBOARD £3.50 supplement

served with biscuits, celery, grapes & Perkins chutney
Vintage organic cheddar | Colston Bassett stilton