



WEEKEND DINNER

Friday's

Amuse-bouche, 2 course £31/ 3 course £38

STARTERS

Cream of cauliflower soup garlic croutons (v)

Perkins smoke house salmon & prawn rilette toasted focaccia, watercress salad

Ham hock and grain mustard terrine piccalilli, melba toast

Butternut squash risoni crème fraiche, crispy sage (v)

Chicken satay Oriental vegetables, chilli dressing

Roast field mushroom garlic toast, poached egg, truffle aioli, Parmesan* crisp

MAIN PLATES

Slow braised blade of beef creamed potato, glazed carrots, Bourguignon sauce

Roast Barbary duck breast fondant potato, carrot & cumin purée, sautéed pak choi, five spice & sesame jus

Fillet of cod creamed polenta, mange tout, caponata

Caramelised baby onion tart tatin glazed with goat's cheese, mixed salad (v)

Roast chicken suprême dauphinoise potatoes, savoy cabbage, mustard cream sauce

Seared fillet of sea bass fondant potato, ratatouille, aubergine caviar, basil pesto

Chips with truffle mayonnaise £4

Buttered mixed greens £4

Perkins mixed salad £4

Gordal olives £3.95

Garlic bread (v) £3.50

SWEETS

Glazed lemon tart raspberry sorbet

Pear & almond frangipane berry coulis, vanilla ice cream

Perkins Tiramisu cappuccino ice cream

Chocolate marquise passion fruit sorbet

Selection of ice cream or sorbets

Cheeseboard £3.50 supplement

served with biscuits, celery, grapes & quinze jelly

Vintage organic cheddar | Colston Bassett stilton | Coulommiers (brie-like)

From bread to ice creams, our food is homemade on the premises by Robin and the kitchen team. Our kitchens contain allergen ingredients or similar. If you have a food allergy please inform us before you order so a manager can advise accordingly.

