

Aperitif –
Limoncello Spritz
Limoncello, prosecco, soda
£9.75

PERKINS

bar bistro

Snack – Gordal
olives £4.25
Salted almonds £3.95

Friday & Saturday dinner
Amuse bouche & 3 courses £46

First course

Roasted cauliflower soup – toasted almonds, curry leaf oil (v)
Beetroot cured trout – cucumber ribbons, radish, horseradish snow, dill oil
Smoked ham hock terrine – burnt apple purée, pickled mustard seeds, crackling
Wild mushroom arancini – truffle oil, wild garlic aioli, Parmesan crisp* (v)
Duck sausage – celeriac remoulade, pomegranate molasses
Cornish crab – pickled kohlrabi, apple gel, seaweed tuille

Main course

Garlic roasted pork fillet – roasted new potatoes, tenderstem broccoli, pickled jalapenos, romesco sauce, toasted almonds
Fillet of seabass – creamed polenta, braised fennel, samphire, white wine reduction
Duo of lamb (roast rack and braised pressed shoulder) – creamed potatoes, cavolo nero, red cabbage, mint jus
Heritage tomato tart tatin – whipped feta, baby basil, hot honey dressing, basil oil (v)
Pan fried cod fillet – crushed new potatoes, broad beans, ginger & carrot purée, chive beurre blanc
Roast chicken supreme – fondant potato, creamed leeks, green beans, bacon crumb, mustard cream sauce

Chips – garlic mayonnaise
£5.50

Mixed salad
£5.00

Garlic focaccia – mozzarella
£4.95

Seasonal mixed greens
£5.50

Extra focaccia
£3.50

*We use a vegetarian alternative parmesan cheese

Sweets

Rich chocolate marquise – pistachio crumb, pistachio ice cream

Rhubarb pavlova – rhubarb sorbet, brandy snap

Sticky toffee pudding – toffee sauce, salted caramel ice cream

Blueberry pannacotta – lavender honey, honeycomb

Classic crème brûlée – shortbread biscuit

Cheeseboard – (£3.5 supplement) mature cheddar cheese, Colston Bassett Stilton,
Cornish yard – quince jelly & biscuits

Dessert wine

Bin 90 Semillon, 125ml glass £11.75

Bin 91 Furmint, 125ml glass £15.50

Port

2015 LBV Quinta do Crasto – 75ml glass
£6.95

2003 Old vines, Colheita Quinta do Crasto
75ml glass £12.75

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

Liquor coffees

Tia maria £7.95

Jamesons £7.95

Cointreau £7.95

Drambuie £7.95

After dinner cocktail

Espresso martini £9.95

Baileys flat white £9.95

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. We can however talk you through dishes that can be made without gluten containing ingredients.

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.