

Aperitif -
Raspberry Fizz
£7.95

PERKINS bar bistro

Snack - Gordal
olives £4.95

Saturday night menu 2024
Amuse bouche - 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.