

Aperitif -  
Raspberry Fizz  
£7.95

# PERKINS

bar bistro

Snack - Gordal  
olives £4.25

## Lunch menu 2024

2 course £24 / 3 course £28

### First course

Winter minestrone soup - Parmesan\*, croutons (v)

Beetroot risotto - horseradish cream, crispy sage (v)

Chilli & garlic prawns - coriander and watercress salad

Game terrine - celeriac remoulade

Potted mackerel - pickled vegetables, toasted focaccia

Brie crostini - apple compote, pomegranate salad, maple candied pecans apple & mustard vinaigrette (v)

### Main course

Chargrilled pork chop - roast root vegetables, sweet potato mash, mustard cream sauce

Pan fried fillet of salmon - new potatoes, samphire, wilted spinach, bouillabaisse

Chicken suprême - chilli potato rösti, broccoli, wild mushroom cream sauce

Braised shin of beef - mash potato, red cabbage, red wine jus

Beer battered haddock & chips - pea purée, tartare sauce

Caramelised baby onion tart tatin - port-soaked stilton, grilled courgettes, spiced port reduction (v)

Chips - roast garlic  
mayonnaise £4.95

Koffman cabbage £5.50

Garlic focaccia -  
mozzarella £5.95

Seasonal mixed greens  
£4.95

Roasted carrots £4.95

Extra bread  
£3.50

## Sweets

Sticky toffee pudding - toffee sauce, toffee ice cream

White chocolate & orange cheesecake - orange curd

Pear & almond frangipane - crème Anglaise

Lemon posset - raspberry sorbet

Café Gourmand - your choice of coffee or tea

with 'bite size' chocolate brownie - cheery ripple ice cream

Cheeseboard - (£3.50 supplement) vintage organic cheddar & Colsten Bassett

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