

Aperitif -  
White peach bellini  
£8.25

# PERKINS bar bistro

Snack - Gordal  
olives £4.95

*Easter Sunday 20<sup>th</sup> April*

3 course £36

Child 2 course £16 (any roast followed by homemade ice cream)

## *First course*

Roasted tomato & red pepper soup - Parmesan, \* garlic croutons (v)

Goat's cheese arancini - watercress & hazelnut pesto (v)

Perkins own smoked salmon - horseradish blini, watercress salad  
honey mustard dressing

Chicken & chorizo terrine - gordal olive & caper salsa

Panko tiger prawns - kimchi cabbage, lime mayonnaise

## *Main course*

Harkers' Roast 30-day aged sirloin of beef - (£3 supplement),  
horseradish hollandaise, jus\*

Roast turkey crown - sage & onion stuffing, pigs in blankets, jus\*

Roast loin of pork - sage & onion stuffing, crackling, apple sauce, jus\*

Slow braised & pressed shoulder of lamb - minted herb crust, shallot  
purée, jus\*

Roast fillet of cod - Jersey new potatoes, English asparagus, lemon & caper  
butter

Portobello mushroom & roasted artichoke lattice - butternut squash purée (v)

*all served with cauliflower cheese & vegetables*

Roasts\* also served with Yorkshire pudding, roast potatoes & mash

Extras: honey roast parsnips £5.50 / Yorkshire pudding £2  
extra jus £1.50

## Sweets

Hot cross bun bread & butter pudding - orange crème Anglaise

Chocolate tart - passion fruit sorbet

Raspberry meringue roulade - toasted almonds, raspberry coulis

Burnt Basque cheesecake - strawberry compote

Café Gourmand - your choice of coffee or tea

with 'bite size' mini egg brownie - vanilla ice cream

Cheeseboard - (£4 supplement) vintage organic cheddar, Cropwell Bishop  
stilton, Coulommiers (brie like) - quince, celery & biscuits

## Dessert wine

Bin 90 Semillon, 2019 Sauternes, Les Garonelles, Lucien Lurton -  
125ml glass £10.5

Bin 91 Furmint, 2018 Tokaji late harvest Cuvée, Sauska -  
125ml glass £11.95

Bin 92 Aleatico, 2013 Aleatico di Puhlia, Francesco Candido -  
125ml glass £11.5

## 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.