

Aperitif -
Limoncello Spritz
Limoncello, Prosecco, soda
£9.75

PERKINS

bar bistro

Snack - Gordal
olives £4.25
Salted almonds
£3.95

Tuesday - Saturday Lunch
2 courses £26/ 3 courses £32

First course

Broccoli & Colston Bassett Stilton soup - garlic croutons (v)
Poached salmon rilette - melba toast, Marie Rose, ravigote dressing
Confit chicken & ham hock terrine - Perkins piccalilli
English asparagus - breaded hens' egg, wild garlic & parsley sauce (v)
Rare beef salad - Thai dressing.
Cod brandade fishcake - wholegrain mustard mayonnaise, sun dried tomatoes

Main course

Pressed shoulder of lamb - dauphinoise potatoes, romesco cauliflower,
fine beans, mint jus
Pork tenderloin - parmentier potatoes, Koffmann cabbage,
brandy & peppercorn cream sauce
Pan fried cod loin - Isle of Wight heritage tomatoes, pistachio pesto,
crushed Jersey Royals, pickled red onion
Roast chicken suprême - fondant potato, tenderstem broccoli, mustard cream sauce
Moroccan spiced aubergine - spiced quinoa, toasted cashews, harissa humus, feta (v)
Beer battered haddock - chips, pea purée, chunky tartare sauce

Chips - garlic mayonnaise
£5.50

Mixed salad
£5

Garlic focaccia - mozzarella
£4.95

Seasonal mixed greens
£5.50

Cauliflower cheese
£5.50

Extra focaccia
£3.50

Sweets

Rich chocolate marquise – pistachio ice cream, pistachio crumb

Rhubarb pavlova – rhubarb sorbet, brandy snap

Sticky toffee pudding – toffee sauce, salted caramel ice cream, honeycomb

Lemon posset – raspberry sorbet

Café Gourmand – your choice of coffee or tea

with 'bite size' strawberry cheesecake – strawberry ice cream

Cheeseboard – (£3.5 supplement) mature Cheddar, Colston Bassett Stilton – quince jelly & biscuits

Dessert wine

Bin 90 Semillon, 125ml glass £11.95

Bin 91 Furmint, 125ml glass £16.50

Bin 92 Aleatico, 125ml glass £13.95

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.
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.