

Aperitif -
White peach bellini
£8.75

PERKINS bar bistro

Snack - Gordal
olives £4.95

Father's Day Sunday 16th June

2 course £27 / 3 course £32

Child 2 course £15 (any roast followed by homemade ice cream)

First course

Carrot & coriander soup - garlic croutons (v)

Perkins gravadlax - potato rösti, honey & mustard dressing

Ham hock & confit chicken terrine - Perkins piccalilli

Smoked haddock & spring onion fishcake - lemon mayonnaise

Beef brisket croquette - soubise sauce, watercress

Tricolore salad - tomato, mozzarella, avocado, croutons, pomegranate dressing (v)

Main course

Plaise meunière - crushed new potatoes, tenderstem broccoli

Spinach, mushroom & ricotta cannelloni - English asparagus spears, celeriac parmentiers, shallot, tarragon Parmesan cream sauce (v)*

Sunday roasts

(Served with Yorkshire pudding, roast potatoes, mash, cauliflower cheese & greens)

Roast 30-day aged sirloin of beef - (£2 supplement), horseradish hollandaise

Roast suprême of chicken - stuffing, pigs in blankets

Roast loin of pork - stuffing, crackling & apple sauce

Braised, herb crusted shoulder of lamb - soubise sauce, garlic roast vine-tomatoes

Butternut squash, red onion & feta wellington (v)

Extras: cauliflower cheese £4.95 / Yorkshire pudding £2

extra jus £1.50

Sweets

Chocolate marquise - white chocolate brittle, pistachio ice cream

Orange & vanilla panna cotta - elderflower syrup, mandarin sorbet

Sticky toffee pudding - toffee sauce, salted caramel ice cream

Strawberry cheesecake - strawberry & white chocolate ice cream,
strawberry coulis

Café Gourmand - your choice of coffee or tea with 'bite size'
meringue with fresh berries

Cheeseboard - (£3.5 supplement) vintage organic cheddar, Colston Basset stilton,
Coulommiers (brie like) - quince, celery & biscuits

Dessert wine

Bin 90 Semillon, 125ml glass £11.75

Bin 91 Furmint, 125ml glass £15.5

Bin 92 Aleatico, 125ml glass £11.5

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

Amaretto £7.95

Jamesons £7.95

Drambuie £7.95

After dinner cocktail

Espresso martini £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. 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.