



MID-WEEK DINNER

Two courses £22 / Three courses £27

STARTERS

Pea & mint soup garlic toast (v)

Perkins smoke house salmon ravigôte dressing, rocket salad

Chicken, lemon and basil terrine gordal olives & sun blush tomatoes

Wild mushroom, smoked bacon & frisée salad topped with poached egg, hollandaise sauce

Duck spring roll Oriental vegetables, hoisin dressing

Leek & cheddar croquettes homemade tomato chutney (v)

All starters served with our freshly made focaccia

MAIN PLATES

Taste of pork (fillet, slow roast belly & black pudding fritter) creamed potato, Koffman cabbage, Calvados sauce

Seared fillet of hake crushed new potatoes, leek, bacon & mussel cream sauce

Butternut squash & orange risotto truffle and watercress salad (v)

Beer battered haddock & chips mushy peas, chunky tartare sauce

Roast chicken suprême dauphinoise potato, tenderstem broccoli, mushroom cream sauce

Roast rump of lamb boulangère potatoes, shallot purée, fine beans, lamb jus **£2 supplement**

Chips & truffle mayonnaise £4
Gordal olives £2.95

Perkins mixed salad £4

Buttered mixed greens £4
Garlic bread (v) £3.50

SWEETS

Chocolate and raspberry delice raspberry coulis

Perkins Eton mess (meringue, strawberries, white chocolate cream & strawberry coulis)

Pear & almond frangipane crème Anglaise

Keylime pie mandarin sorbet

Selection of ice cream or sorbets

Cheeseboard £3.50 supplement

served with biscuits, celery, grapes & Perkins chutney

Vintage organic cheddar | Colston Bassett stilton | Coulommiers (brie-like)