

Est 1982

# Perkins Bar & Bistro

## APERITIFS

<b>Prosecco</b> 125ml	5.25
<b>Raspberry Fizz</b> prosecco, raspberry liqueur, raspberry purée	6.50
<b>Jane Lucy Spritz</b> prosecco, fresh orange juice, lemon, orange liqueur	6.95
<b>Aperol Spritz</b> prosecco, Aperol, soda	6.50
<b>Pinky &amp; Perkins</b> gin, apple juice, raspberry purée, elderflower, soda	6.95
<b>Winter Pimms &amp; Ginger</b> winter Pimms, ginger beer, orange peel, cinnamon	6.50
<b>Berry Smash</b> berry purée, lemon, honey, apple juice (non-alcoholic)	3.50
<b>Apple &amp; Elderflower</b> apple juice, elderflower, soda, fresh mint & cucumber (non-alcoholic)	3.50

## G&T'S

Great gin, oversized copa glasses and individualised garnishes to accentuate the botanicals; 35ml; blended with Fever Tree tonic

<b>Puerto de Indias</b> Spain - strawberry gin, garnished with strawberries & basil	6.75
<b>Tanqueray</b> England - garnished with juniper berries & fresh lime wheels	6.95
<b>Hendricks</b> Scotland - garnished with fresh cucumber & mint leaves	7.25
<b>Bathtub Gin</b> England - garnished with orange peel & cinnamon	7.95

## BAR SNACKS

Gordal olives (v) 3.50 / Perkins smokehouse mixed nuts (v) 2.50 / Garlic bread (v) 3.95

## STARTERS

*Served with homemade focaccia*

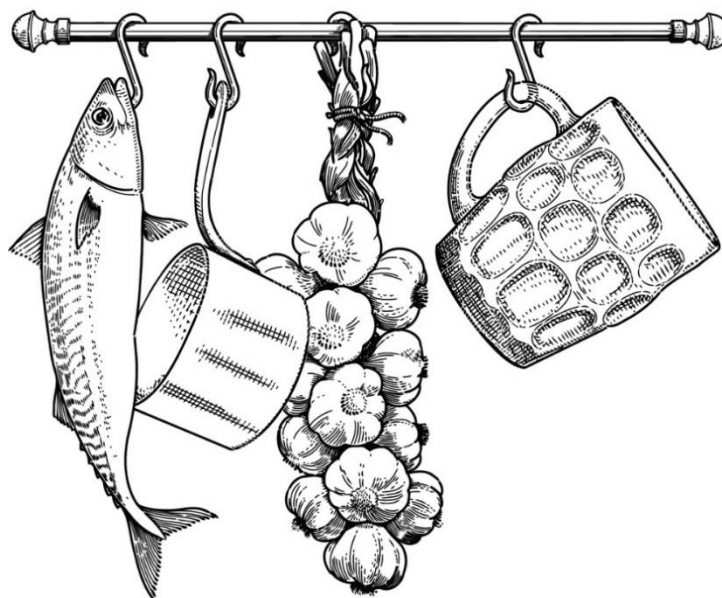
### SLEEPER BOARDS for two to share

#### baresca favourites

Garlic & chilli prawns, jamón Ibérico croquettes, aubergine tumbet (aubergine, tomato, potato & cheese gratin)

14.00

White onion, sweet chilli & parmesan soup (v) (GF)	5.50	Chicken & wild mushroom ballotine with a potato, grain mustard & tarragon rémoulade (GF)	6.50
Perkins whisky & beetroot cured gravadlax, tiger prawns, horseradish crème fraiche (GF)	7.50	Grilled goats cheese with toasted brioche, endive, walnut & pear salad- fig jam (v)	6.50
Kedgeriee (smoked haddock, egg, parsley, lemon juice bound in a lightly curried cream) (GF)	6.95	Oloroso sticky pork ribs with celeriac & apple slaw (GF)	7.95
Pigeon St Germain- (breast of pigeon marinated in orange & brandy, bread crumbed & fried) béarnaise sauce, straw potatoes	7.95	Pan fried king scallops, Jerusalem artichoke puree & crisps, smoked bacon & truffle oil (GF)	12.95



## BISTRO BITES

<b>Moules-frites</b> moules marinière- shallot, cream, garlic, white wine & parsley sauce with homemade chips & garlic toast	12.50
<b>De Luxe 7oz burger</b> (chopped 30 day aged steak, cooked pink) topped with Perkins smokehouse cheddar & bacon, club sauce, dill pickle, homemade chips and truffle mayonnaise	12.95

## STEAKHOUSE

Harker's 30 day dry-aged steaks from Hereford and Aberdeen Angus cattle; all served with garlic mushrooms, roast cherry tomatoes & homemade chips

**8oz sirloin** 19.50 **10oz flat iron** 16.50 **7oz fillet medallions** 24.00 (GF)  
Add a sauce: béarnaise 1.50 or peppercorn & brandy 1.50

Cauliflower cheese with toasted almonds (v) (GF)	3.50
Sautéed brussels with smoked bacon (GF)	3.50
Dauphinoise potatoes (v)	4.00

## MAIN PLATES

Grilled Barbary duck breast, thyme & garlic Pommes Anna, sautéed kale, butternut squash & sage puree, blackberry jus (GF)	18.50
Monkfish & chips- deep fried breaded monkfish, pea & mint puree, homemade chips, tartare sauce	18.95
Taste of pork (fillet, slow roast belly & cheek fritter) creamed potato, Koffman cabbage, Calvados cream sauce	17.50
Duo of venison (roast haunch and steamed suet pudding) creamed potatoes, parsnip 'chips', fine beans, red wine jus	18.95
Seared fillet of hake, leek, mussel & parsley fricassée, grain mustard creamed potato, fine beans	16.95
Mushroom & leek wellington, braised red cabbage, creamed potato, béarnaise sauce (v)	14.50

## SIDES

Homemade chips with truffle mayonnaise (v) (GF)	3.25
Braised red cabbage (v) (GF)	3.50

If you have a food allergy please inform us before you order so a manager can advise you accordingly.  
Useful note: many of the dishes can be made gluten free with small adjustments.