# EXAMPLE

# Est 1982 Perkins Bar& Bistro

APERITIFS	
Prosecco 125ml	5.85
<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
Aperol Spritz prosecco, Aperol, soda	6.50
<b>Pinky &amp; Perkins</b> gin, apple juice, raspberry purée, elderflower, soda	6.95
Pimms & Lemonade	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

SUNDAYS .....

Two courses 16.50 / Three courses 19.95 / Kids two course 8.50 (any roast followed by homemade ice cream)

STARTERS

Served with homemade focaccia

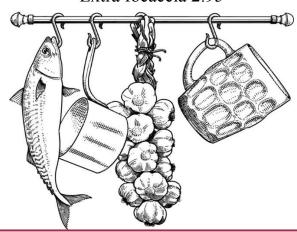
Tomato & roast red pepper soup (v)

Pork & pistachio nut terrine, homemade fig chutney

Wild mushroom and tarragon ragoût on garlic focaccia (v)

Deep fried fishcakes, tartare sauce

Chicken liver parfait, toasted focaccia & plum chutney Extra focaccia 2.95



## **SUNDAY ROASTS**

all served with Yorkshire pudding, roast potatoes, mash, cauliflower cheese, greens and red wine jus

Roast 30-day aged sirloin of beef with horseradish hollandaise (£3 supp)

Pot-roast chicken with sage & onion stuffing and 'pigs in blankets'

Roast loin of pork with sage & onion stuffing, apple sauce and crackling

Braised lamb shank, caraway tomato & soubise sauce

### Pan fried fillet of cod, new potatoes, kale, leek and mussel cream (GF)

Plaice goujons with pea & mint purée and tartare sauce - with triple cooked chips or new potatoes

Caramelised onion & goat's cheese tarte Tatin, with roasted butternut squash (v)

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.

Perkins Bar & Bistro, Plumtree Station, Nottinghamshire www.perkinsbarbistro.co.uk