

Peruga

Main Menu Sample (Not available Sunday and Tribute Nights)

Appetizers

Sausage, apricot & fennel roll, apple sauce	£3.00
'Frickles' - tempura gherkins, red onion and broccoli, sour cream dip	£3.00
Smoked paprika humus, olives, Grains sourdough	£6.00

Starters

Curried cod loin, three root slaw, mushroom bhaji	£7.00
Goats cheese, garden leaf, beetroot, orange	£6.00
Heritage tomato, goats cheese mousse, basil, olive, feta	£6.50
Smoked salmon, crab, avocado, granny smith, fennel, toast	£7.50
Pea Tartlet, baby onion, broad bean, parmesan, chicory & lemon	£6.00
High peak lamb belly, baby carrot, dukkah, smoked paprika humus	£7.50

Mains

Chicken Breast, summer squash, smoked bacon, apple, tenderstem broccoli	£16.00
Parsnip risotto, Harrogate blue cheese, candied walnuts	£13.00
Lamb rump, braised shoulder, caramelised onion, confit potato, baby leeks	£18.50
Halibut loin, crab fritter, courgette, quinoa, tomato beurre blanc	£19.00
Sea bass, peas a la Francaise, baby gem & chorizo	£16.00
Flat iron steak, featherblade, beetroot, chestnut mushroom, egg	£17.00

Steaks

8oz Fillet steak	£27.00
10oz Rib-eye steak	£22.00

Our steaks are served with hand cut chips, slow roasted plum tomato & baked field mushroom

Sauces

Béarnaise, Peppercorn, Diane	£2.00
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Sides

French fries	£3.00
Twice cooked chips	£3.50
Heritage tomato, feta salad	£3.00
Selection of vegetables	£3.00
Mashed potato	£3.50

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Desserts

Treacle tart, granny smith apple sorbet, apple jelly	£6.00	
Lemon and thyme meringue, blackberry mousse, white chocolate	£6.00	
Chocolate delice, salted caramel, damson gel, milk ice cream	£6.00	
'Peach Melba' - White peach mousse, raspberry sorbet, almond tuile	£6.00	
Three scoops of ice cream or homemade sorbet	£5.50	
Chocolate	Lemon sorbet	Strawberry
Vanilla	Raspberry sorbet	Honeycomb

Cheese

Half cheeseboard	£7.00
Full cheeseboard	£9.50

Harrogate Blue—*Yorkshire*—Shepherds Purse

Harrogate Blue is soft, luxuriously creamy and blue-veined, delivering a mellow blue flavour with a hint of pepper to finish. Matured for a minimum of 10 weeks, the optimum time for the cheese to develop exactly the right depth of flavour and creaminess. Winner of two golds at the Global Cheese Awards and in 2017 it won a Super Gold and was judged to be the 11th best cheese in the world at the World Cheese Awards in London.

Trotter Hill Tasty—*Lancashire*—Butlers

Trotter Hill is a rich hard cheese, matured for at least 12 months to create a golden hue and open texture that is buttery and tangy. Trotter Hill is really unlike any of the other classic cheeses you keep in the fridge. Handmade in the same way since 1932 at Wilson Fields Farm, in open vats with pasteurised cows' milk from the Butler family herd.

Burt's blue—*Cheshire*—Burt's Cheeses

Burt's Blue is the flagship product of Burt's Cheese, a semi-soft cheese made using pasteurised cow's milk from local dairies. The cheese develops a mouldy coat which can vary seasonally from darker 'green blues' to paler 'grey blues'. It is soft blue with its yielding texture it avoids the harsher notes sometimes associated with blue cheese, it has a slight saltiness, typical of blue cheese.

Blumein White—*Yorkshire*—Shepherds Purse

Blumein White oozes melt-in-the-mouth deliciousness. When fully ripe, the creamy texture and mature flavours do great justice to a bottle of good wine. Developed in 2010, Blumein White picked up a three-star Great Taste Award in 2013, which placed it in the top 125 tasty foods in the country.

Dessert wine and port

Moscatel 125ml	£4.00
<i>Aromas of white flowers, peach, apricots & quince carry through to a palate of more ripe stone fruits</i>	
Cockburn's ruby port	£3.00
Taylors LVB port	£4.00

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Afternoon Tea - Sample Menu

Sandwiches

Roast beef, smoked red pepper relish, watercress
Scottish smoked salmon, Longley farm cream cheese, pickled cucumber
Cheshire cheese & spring onion savoury
Roast ham, wholegrain mustard, apple and ale chutney

All sandwiches served on Grains bloomer bread

Sweet treats

Classic Victoria sponge, damson jam, Chantilly cream
Apple, Pear and blackberry, crème patissiere tart
Chocolate delice, amoretti biscuit
Macaroons, Homemade Earl Grey tea ice cream, shortbread

Scones

Homemade scones, Rodda's clotted cream, mixed berry jam

£15 per person

Afternoon Tea with Fizz

Includes all of the above with a Glass of Fizz

£18 per person

Must book 24 hours in advance & a deposit of £5 per person is required at the time of booking.

Served between 12-2 Monday – Thursday & 12-4 Friday & Saturday