

# Peruga

## Sunday Menu

### Starters

Soup of the day, bread & butter

Mushrooms in a creamy garlic sauce on toasted ciabatta

Smoked salmon, salmon mousse, on croute

Greek salad, feta, cucumber, tomatoes, olives and baby gem lettuce

Olives, hummus and warm bread

Ham hock with mustard terrine, toast and chutney

### Mains

Roast beef, roast potatoes, Yorkshire pudding & gravy

Braised lamb shoulder, roast potatoes, Yorkshire pudding & gravy

Roast pork loin, sausage roll, roast potatoes and gravy

Fish of the day, new potatoes, white wine cream sauce

Chicken breast, new potato, tarragon cream sauce

*All main courses above are served with a selection of fresh seasonal vegetables*

Spinach and ricotta tortellini in a rich tomato sauce

### Side orders

Cauliflower cheese £4

Medley of vegetables £3

Mettricks sausage in blankets £4

### Desserts

Pear and almond tart

Duo of ice cream or sorbet

Chocolate brownie with ice cream

Chefs cheesecake of the day

Duo of cheeses, celery, grapes, chutney & crackers

Lemon tart

Sticky toffee pudding with ice cream

2 Courses - 17.95

3 Courses - 19.95

Please note that food is homemade & cooked to order, using the finest fresh ingredients locally sourced where possible, therefore we may have small delays during busy periods.  
Whilst every effort is taken, nuts & other allergens are used frequently in our kitchens therefore we cannot guarantee food is 100%