

# Peruga

## Evening menu

2 Course £15.95 - 3 Course £17.95

### Starters...

Soup of the day with warm  
bread and butter

Creamy garlic mushrooms  
on toasted ciabatta

Duck Spring rolls served with  
crispy salad and sweet chilli  
dressing

Smoked salmon, smoked salmon cream  
cheese mousse, petit salad and croustade

Platter for 1 or 2 people,  
selection of cured meats,  
flatbread, olives and mozzarella

### Mains...

Market fish of the day,  
crushed new potatoes and  
white wine cream sauce

Homemade burger, topped with cheese on  
brioche bun, baby gem, beef tomato, fries  
and tomato relish

Beer battered haddock, chips  
and mushy peas, tartare sauce

Spinach and ricotta  
tortellini with tomato  
ragout

Chicken breast, pomme  
annee, silver skin onions,  
bacon lardons & jus

### Sides...

French fries	£3.00	Triple cooked chips	£3.50
Garlic and herb flatbread with cheese	£3.50	Selection of vegetables	£3.00
Garlic and herb flatbread	£3.00	Side Salad	£3.00

*Our food is cooked to order, using fresh ingredients locally sourced, 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% allergen free  
if you have any allergens please make your server aware. Fish and poultry may contain bones*

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## Appetisers...

Olives, hummus and  
flatbread  
£5.95

Garlic flatbread  
£3.00

Stuffed peppers  
£4.50

Garlic flatbread with  
cheese  
£3.50

## Starters...

Slow roasted pork  
croquettes with pickled  
shallots, and red wine jus  
£5.95

King prawns with bacon  
dust and a chilli jam  
£7.95

Tomato, mozzarella and  
basil salad  
£5.15

Bury black pudding and  
tomato stack with a  
wholegrain mustard  
dressing  
£5.25

## Mains...

Peppered herb crumbed pork  
fillet, pomme anna potatoes  
and red wine jus  
£15.95

Fillet of cod, sautéed new  
potatoes, carrot and vanilla  
velouté  
£14.95

Rump of lamb, sour cream  
and chive mashed potatoes  
and salsa verde  
£17.95

Pumpkin tortellini served with  
a sage butter  
£12.95

10oz Rib-eye steak, a rich flavour  
due to the fat content, recom-  
mended to be cooked medium  
rare or above  
£23.00

8oz Fillet steak, the most  
lean and tender of all the  
steaks  
£27.00

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

Peppercorn sauce

Garlic and herb butter

Red wine & blue cheese

## Sauces

£2.00

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## Desserts...

(All included in the set menu offer)

Chefs cheesecake with fruit coulis	£5.25
Toffee sponge pudding, toffee sauce and toffee crunch ice cream	£5.25
Chefs crème brûlée with shortbread biscuit	£5.95
Chocolate brownie chocolate sauce and vanilla ice cream	£5.25
Two scoops of ice cream or homemade sorbet	£4.50

Chocolate	Lemon sorbet	Strawberry
Vanilla	Raspberry sorbet	Honeycomb

### Cheese boards

(Trio not included in the set menu offer)

Duo of cheese	£6.00
Trio of cheese	£8.50

### Blue Stilton cheese — *Lancashire*

Blue Stilton's distinctive blue veins are created by piercing the crust of the cheese with stainless steel needles, allowing air into the core. The manufacturing and ripening process takes approximately nine to twelve weeks.

### Smoked applewood — *Somerset*

Made from West Country Cheddar since 1965, Applewood captures the flavour of the British countryside. A delicious smoke flavoured cheddar perfect for all

### Brie — *France*

Brie is the best known French cheese and has a nickname "The Queen of Cheeses". Brie is a soft cheese named after the French region Brie, where it was originally created

### Dessert wine and port

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

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