

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

Tomato and mozzarella salad

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

Spring rolls served with crispy salad and sweet chilli dressing

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

Mains...

Spinach and ricotta pasta with a rustic tomato sauce

Homemade burger, topped with cheese on brioche bun, petit salad, fries and relish

Moroccan chick pea and tomato pie with sweet potato fries

Beer battered haddock, chips, crushed peas and tartare sauce

Market fish dish of the day

Chicken breast, pomme anna potato, roasted pepper, chorizo and tomato ragout

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	Selection of mini sourdough & oils £4.50
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Starters...

White bait, petit salad with tartare sauce £5.95	King prawns, chorizo, pimento peppers tomato and chilli sauce on sourdough £7.95	Chicken Strips, sweet chilli mayonnaise £5.15	Bury black pudding and tomato stack with a wholegrain mustard dressing £5.50
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Mains...

Pork duo, belly and fillet with pomme anna potatoes and red wine jus £15.95	Pea & mint ravioli with a pea velouté £12.95	Lamb rump, braised shoulder, fondant potato and a red current reduction £18.50
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10oz Rib-eye steak, a rich flavour due to the fat content, recommended 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
£2.00

Garlic and herb butter
£2.00

Red wine & blue cheese sauce
£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 honeycomb ice cream	£5.25	
Chefs crème brûlée with shortbread biscuit	£5.95	
Chocolate fudge brownie chocolate sauce and vanilla ice cream	£5.25	
Warm apple pie served with custard	£5.25	
Two scoops of ice cream or 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 & quince carry through to a palate of more ripe stone fruits</i>	
Cockburn's ruby port	£3.00
Taylors LBV port	£4.00

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