

Saturday Evening Menu

Appetisers

Mixed olives, hummus and flatbread £5.95	Garlic flatbread with mozzarella and cheddar cheese £3.50	Sharing platter of continental meats, olives, mozzarella and flatbread £11.95	Garlic buttered flatbread £3.00	Stuffed chilli & cheese peppers £4.95
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Starters

Chefs pate with onion chutney and toast £5.95	Tempura prawns with a sweet chilli sauce and petit salad £6.50	Pea and feta tart served with mixed leaf £5.95	Soup of the day with warm bread and butter £4.95
Salt and pepper calamari with tartare sauce £5.95	Mushrooms in a creamy stilton sauce on toasted sourdough £5.95	Pork bonbon, black pudding, Parma ham, pickled shallots £6.95	Beer and cheese croquettes with garlic mayonnaise £6.25

Mains

King prawns served in a sweet and sour sauce on fragrant rice £15.95	Beer battered haddock, hand cut chips, crushed peas and tartare sauce £12.95	Spinach and ricotta tortellini rich tomato ragout £12.95	Gnocchi, onions, chorizo, tomato finished with a rich tomato sauce £13.95
10oz Rib-eye steak, best served medium rare or above slow roasted tomato, baked field mushroom and chips £23.00	Mushroom, nut, peanut, cranberry & brie wellington with mashed potatoes & vegetable gravy £13.95	Market fish, garlic & herb potatoes, pea & spinach puree, Parma ham crisp & tarragon cream reduction £18.95	Herb crusted rack of lamb served pink, fondant potato, crushed pea and a red wine jus £18.95
Peruga burger topped with cheese, French fries and burger relish £12.95	8oz Fillet steak, slow roasted tomato, baked field mushroom and chips £27.00	Chicken breast, confit potatoes, shallot & red wine sauce £14.95	Medallions of fillet steak, creamy mashed potato, shallot with bordelaise £27.00

Sides

Red wine sauce £2.00	Hand cut chips £3.50
Garlic and herb butter £2.00	Selection of vegetables £3.00
Peppercorn sauce £2.00	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

Vegan Menu

Starters

£5.50

Vegan spring rolls, petit salad, sweet chilli sauce

Falafel, tomato and onion salad, vegan mayonnaise

Potato gnocchi with a tomato & roasted pepper sauce

Mains

£12.95

Oriental vegetable burger served on brioche style burger bun, salad
and sweet potato fries

Pea and mint ravioli

Moroccan style tomato and chickpea pie with sweet potatoes fries

Mediterranean vegetable tart with new potatoes

Desserts

Apple, rhubarb & strawberry crumble

£6.50

Chocolate and hazelnut delice

£6.50

Selection of vegan ice cream

£5.95

Desserts

Passion fruit and raspberry torte served with fruit coulis and poring cream	£6.25	
Toffee sponge pudding and honeycomb ice cream	£5.95	
Chefs panna cotta served with tulle biscuit	£5.95	
Chocolate truffle, a rich chocolate ganache served with clotted cream	£6.25	
Chef's dessert of the day	£5.95	
Three scoops of ice cream or sorbet, served with berries, wafer and coulis	£5.50	
Chocolate	Lemon sorbet	Strawberry
Vanilla	Raspberry sorbet	Honeycomb

Cheese boards

Blue Stilton cheese — *Nottinghamshire*

Traditional English blue veined cheese made at the creamery in Nottinghamshire. Stilton has a rich tangy flavour, and a velvety-soft texture that makes it melt in the mouth. To allow this Stilton to develop its unique flavour, they normally age it to 12 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 — *Cornwall*

is a type of brie-style, soft, white-rinded British cheese from Cornwall, England. Very similar to the original french brie in characteristics.

Peruga Cheese of the week— *Ask your server for more details*

Duo of cheese £6.00 Trio of cheese £8.00 Full cheeseboard £10.00

Dessert wine, port & liquors

Moscatel	£4.50
<i>Aromas of white flowers, peach, apricots & quince carry through to a palate of more ripe stone fruits</i>	
Cockburn's ruby port	£4.00
Fonseca bin 27 port	£4.00
Tia maria, Drambuie, Amaretto, Cointreau, limoncello & Sambuca	£3.10
Baileys	£3.50