

Peruga Menu Monday 2nd November

Starters

Soup of the day with a bread roll and butter

Arancini, breaded risotto balls stuffed with tomato and mozzarella

Breaded chicken goujons with sweet chilli mayonnaise

Potato skins stuffed with spicy garlic & tomato sauce topped with cheese

Spring rolls with sweet chilli dipping sauce

Veggie haggis and potato croquettes served with Dijon mayonnaise

Breaded butterfly prawns, sweet chilli sauce and petit salad

Salt and pepper calamari, tartare sauce and petit salad **£2.00 supplement**

Mains

Fish of the day, new potatoes, Chardonnay cream sauce

Beer battered fish and chips with mushy peas, lemon & tartare sauce

Braised lamb shoulder on mashed potato with a rich gravy

Gammon steak, egg, hand cut chips, roasted tomato and garden peas

Pan fried gnocchi with tomato, onion and peppers in tomato sauce

Chicken breast, parmentier potatoes and a tarragon cream sauce

Beef burger topped with cheddar or stilton, tomato, onion, leaf & French fries

Mediterranean vegetable tart with salad and sweet potato fries

Duck breast, mashed potato with a Cointreau & orange reduction **£6.00 supplement**

Nut roast, apricot and goats cheese served with mashed potatoes **£2.00 supplement**

Fillet steak, chips, tomato, mushroom & peppercorn sauce **£12.00 supplement**

Desserts

Chefs cheesecake with fruit coulis

Sticky toffee pudding served with ice cream

Bailey's crème brûlée

Chocolate brownie with vanilla ice cream

Apple pie served warm with custard

Duo of cheese, brie, cranberry & wensleydale, chutney & biscuits **£2.00 supplement**

Two Course £17 Three Course £20

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% allergen free. Fish may contain small bones.