

Main Menu

Peruga

Mid week lunch & dinner and Saturday lunch you can choose any Starter, Mains and Dessert for:- **2 courses £15.95** **3 courses £17.95**

Saturday from 4.00pm Individual Menu prices apply

Does not include Appetisers/ Chef's Grill Selection/ Full Cheese Board/ Side Orders

Excludes Sundays, Bank Holidays, Events and the month of December

Appetisers

Artisan Bread with hummus and oils	£6.95
Sweet and sour baby red peppers filled with cream cheese	£4.95
Green & Kalamata olives with oregano, thyme and rosemary	£3.95
Garlic ciabatta topped with cheese	£4.95

Starters

Creamy garlic mushrooms with toasted ciabatta	£5.50
Soup of the day with bread and butter	£4.95
Mango & Lychee cocktail, Mint Granita	£4.95
Plum tomato & red onion bruschetta, basil oil & rocket	£4.95
Smoked salmon, chive & soft cheese roulade, baby leaf salad	£5.50
Chicken Liver pate, chutney & toasted ciabatta	£4.95

Mains

Pan fried pork chop, grain mustard mash & pan gravy served with fresh vegetables	£12.95
Pan fried chicken supreme, shallot jus, Sauté new potatoes	£12.95
Spinach & ricotta tortellini, Napoli sauce & parmesan shavings	£10.95
Tarragon crusted hake, crushed new potatoes & lemon cream sauce	£12.95
Steak & ale pie, chunky chips & buttered vegetables	£11.95
Handmade burger, Monterey jack cheese served in a toasted floured bap with fries & relish	£11.95

Chef's Grill Selection

8oz Fillet Steak **£24.00** 10oz Rib-eye Steak **£21.50**

Sauces **£1.95**

Béarnaise, Peppercorn or Garlic & Herb butter

Our steaks are served with fries, slow roasted beef tomato & baked field mushroom

Side Orders

French Fries **£2.50** Selections of vegetables **£3.00**

Twice cooked chips **£3.50** Mixed Salad **£2.50**

Artizen bread sticks **£3.00** Mashed potato **£3.00**

Desserts

Warm chocolate brownie with vanilla ice cream **£4.50**

Classic Eton mess **£4.50**

Apple & Blackberry crumble, brandy custard **£4.95**

Dessert of the day **£4.50**

Duo of cheese and biscuits **£4.95**

Ice Creams

Two scoops of ice cream or sorbet **£4.50**

Rum & raisin Chocolate Pistachio Lemon Sorbet

Strawberry Vanilla Honeycombe Raspberry Sorbet

Cheese

Full cheeseboard

£8.95

Cropwell Bishop Stilton

Blue Stilton has a rich tangy flavour, and a velvety-soft texture that makes it melt in the mouth. As the only Stilton ever to be served on Concorde, Cropwell Bishop Classic Blue Stilton holds the honour of being the fastest in the world.

Cornish Yarg

Cornish Yarg is a semi-hard cow's milk cheese made in Cornwall, United Kingdom from the milk of Friesian cows. Before being left to mature, this cheese is wrapped in nettle leaves to form an edible, though mouldy, rind.

Applewood Smoked Cheddar

A traditional farmhouse Cheddar with a delicate smoky flavour and a lovely smooth texture, all finished with a dusting of paprika for good measure.

Chef's guest cheese

Please ask your server for today's guest cheese

Please note that food is homemade & cooked to order, using the finest fresh ingredients locally sourced where possible, therefore we have may small delays during busy periods.

Whilst every effort is taken, nut & other allergens are used frequently in our kitchens, therefore, we cannot guarantee food is 100% allergen free. Fish may contain small bones.