

CHILLI SALT & PEPPER SQUID 8.5

Crispy fried squid tossed in chilli, salt & cracked pepper with confit garlic aioli & charred lime.

FRIED CORN RIBS 7

With chilli plant mayo & lime. (VG)

HOT HONEY BAKED CAMEMBERT 9

Golden whole baked camembert with a drizzle of hot honey, thyme & black pepper served with warm ciabatta. (V)

WATER MELON MOJITO 11

A fresh twist on the classic with white rum, watermelon, lime and mint. Light, crisp and perfectly refreshing with a splash of soda.

PULLED BEEF CROQUETTES 8.5

Slow-braised pulled beef croquettes served with confit garlic aioli & crispy leek.

CHICKEN LIVER PARFAIT 8.5

Balsamic onion confit, cornichons with toasted ciabatta.

POSH PRAWN COCKTAIL 11

Old-school with a fresh twist. British crab & prawns in a zingy citrus Marie Rose sauce, finished with ciabatta crisps.

MOORISH OLIVES

With sundried tomatoes & Italian herbs.

4.75

TOMAHAWK SHARER STEAK 35^{OZ} 69

Ultimate rib-eye on the bone for a deep flavour, served with onion rings, peppercorn sauce & choice of two sides. Please note - due to the size of the steak please allow 45 minutes for cooking.

CRYING BEEF 25

Grilled, marinated Thai-style beef medallions with charred edges & running juices. Served with a stir-fry of green beans, red onions, peppers & chilli, smashed cucumber salad & sticky rice.

FISH PIE 19.5

Creamy mix of haddock & salmon topped with buttery mash, served with braised peas, garlic ciabatta & butterfied king prawns.

10^{OZ} SIRLOIN STEAK 32

Flavourful sirloin steak served with confit tomatoes, field mushroom, chimichurri butter, crispy onions and skin-on chips.

Add: Peppercorn sauce 3.5 Skewer of prawns 4.5

BLACK LOBSTER & CRAB RAVIOLONI 20

Handmade crab and lobster filled pasta with a lemon butter sauce, tomato salsa, garnished with king prawns and parmesan.

STEAK BURGER 18

Prime beef patty with smoked streaky bacon, aged cheddar, tomato, lettuce, pickles & our signature house relish, in a toasted seeded bun with a side of skin-on chips.

Swap the steak burger for a plant-based patty (VG)

SLOW-COOKED PORK BELLY 19.5

Crispy pork belly with dauphinoise potatoes, burnt apple ketchup, charred hispi cabbage & rich red wine jus.

SURF & TURF 30

Beef medallions with lobster butter, butterfied garlic king prawns, crispy onion rings, tenderstem broccoli & a side of skin-on chips.

POSH CHIPS

With truffle mayo & Italian hard cheese.

6

SIDES

Posh Chips served with Italian hard cheese & truffle mayo 6

Truffle Mac 'n' Cheese 6

Chilli & Garlic Tenderstem Broccoli 5

Onion Rings 5

FISH & CHIPS 18.5

Crispy beer-battered catch of the day, served with skin-on chips, mushy peas, house tartare sauce & a wedge of lemon.

Swap the fish for battered Tofish (VG)

DRUNKEN MUSSELS 20

A kilo of mussels steamed in cider, bacon & shallots, finished with cream & served with skin-on chips and crusty bread.

PENANG CURRY 17.5

Aromatic coconut curry with crispy tofu, cauliflower, green beans, mangetout & peppers served with sticky rice, red pepper chutney & crisp poppadom. (VG)

SALMON POKE BOWL 19

Avocado, pickled onions, apple, wakame sesame seaweed, cucumber, beetroot, carrot, edamame, ginger, furikake & tricolour quinoa.

Swap the salmon for Superfood Falafel (VG)

CHICKEN & CHORIZO KEBAB 18.5

Zhoug marinaded chicken thigh with Mediterranean bulgur wheat salad, red pepper houmous, mojo rojo & garlic flatbread.

Swap for halloumi kebab & veg kebab (V)

SEA BASS 23.5

Crisp seared sea bass fillet served on a warm Tuscan-style stew of tomatoes, red pepper, white wine & fresh mussels, finished with a herb oil and garlic toast.

WHITE CHOCOLATE AND PISTACHIO MINI DONUTS 8.25

With coconut ice cream.

STICKY TOFFEE PUDDING 8

With a rich salted toffee sauce & vanilla bean ice cream.

RETRO KNICKERBOCKER 7.5

Mixed berry compote, layered with shortbread, ice cream, fresh fruit, cream, toasted marshmallows & almonds.

MILLIONAIRE CHOCOLATE TART 8.25

A fudgy hazelnut brownie tart, dark chocolate, sticky caramel & vanilla ice cream.

BACK TO FRONT VANILLA CHEESECAKE 8

Rich, smooth vanilla cheesecake baked without a base, topped with Biscoff drizzle, chocolate tiffin & served with a scoop of ice cream.

EXPRESSO MARTINI 11.50

The ultimate pick-me-up. A heady mix of vanilla vodka, Kaluha and cold-brew coffee, finished with a luxurious creamy foam.

WE'RE CASHLESS



PLEASE ADVISE US OF ANY ALLERGIES OR INTOLERANCES

Please inform your server of any allergies before placing your order, as not all the ingredients can be listed. Please scan the QR code for detailed allergen information. We cannot guarantee the total absence of allergens in our dishes.

PERCH
EST. 2015

Dinner