

FAVOURITES

FISHCAKE & FLORENTINE 17.50

Salmon & smoked haddock fishcake resting on baby spinach topped with a runny poached egg & hollandaise, served with a side of skin-on chips.

CHICKEN & CHORIZO KEBAB 18.50

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

SWAP OUT FOR HALLOUMI (V)

FISH & CHIPS 18.50

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

TOFISH & CHIPS (VG) 17.50

Battered Tofu and Nori with mushy peas & vegan tartare sauce served with a side of skin-on chips & wedge of lemon.

STEAK BAGUETTE 18

With truffle mayo, red onion chutney & rocket with a side of skin-on chips.

CHICKEN BAGUETTE 18

With garlic aioli & baby gem lettuce served with a side of skin-on chips.

STEAK FRITES 23

Char-grilled steak with steak house butter and a side of skin-on chips. Add Peppercorn sauce 3.50

BLACK LOBSTER & CRAB RAVIOLONI 20

Handmade crab and lobster filled pasta with a lemon butter sauce, tomato salsa, garnished with king prawns & Italian hard cheese.

DRUNKEN MUSSELS

- 20 -

A kilo of Shetland mussels, steamed in cider, bacon, shallots & finished with cream. Served with skin-on chips & crusty bread for dunkin'.

FEEL GREAT GREENS - 16.50

1. PICK A PROTEIN 2. CHOOSE A PLATE 3. SAUCE IT

1

• PICK A PROTEIN •

LAMB & HARISSA KOFTAS

With red pepper houmous, pomegranate & toasted almonds. (SUP + £2)

MOJO CHICKEN

Zesty blend of citrus, garlic & spices, chargrilled. (SUP + £2)

STICKY ASIAN SALMON

Roast salmon in ginger, garlic, soy & honey. (SUP + £2.5)

SUPERFOOD FALAFELS (VG)

With red pepper houmous & toasted almonds. (SUP + £1)

2

• PICK A PLATE •

SUMMER BURRATA (V)

Burrata cheese with glazed roasted squash, sweet potato, courgette and red onion, with a zesty salsa verde & pumpkin seed granola.

POKE PLATE (VG)

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

AVOCADO SUPERGREEN (VG)

Broccoli, edamame beans, avocado, grains, soft herbs, pomegranate & pumpkin seeds.

GOATS CHEESE (V)

Goats cheese crumble, sweet potato, roasted red onion, dried cranberries & candied walnuts.

3

• SAUCE IT •

- CONFIT GARLIC AIOLI (VG)
- TRUFFLE MAYO (VG)
- KICKIN' KOREAN MAYO (SPICY) (VG)
- BEET KETCHUP (VG)

POSH CHIPS

With truffle mayo & Italian hard cheese

6

BURGERS

SERVED WITH A SIDE OF SKIN-ON CHIPS

PERCH HAMBURGER 18

Char-grilled beef patty, mature cheddar, bacon, lettuce, tomato and pickles with burger relish & a side of truffle mayo.

VEGAN JUNK BURGER (VG) 18

Plant-based patty, vegan bacon, vegan cheese, tomato, little gem, red onion, pickle & chef's junk mac burger sauce.

MINI DONUTS 8.25

Warm white chocolate and pistachio mini donuts with coconut ice cream.

STICKY TOFFEE PUDDING 8

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

BACK TO FRONT VANILLA CHEESECAKE 8

A twist on the classic vanilla cheesecake baked without a base, topped with a Biscoff drizzle & chocolate tiffin, served with a scoop of ice cream.

RETRO KNICKERBOCKER 7.5

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

RASPBERRY MERINGUE TART 8

Buttery pastry with raspberry filling & pink meringue, with a tropical mango & passionfruit ice cream.

HAPPY ENDINGS

PERCH
EST. 2015

Lunch