

Allergen Information Our food is stored, prepared and cooked in our kitchen where allergens are present. If you have any food allergy, intolerances or vegan requirements please tell your server and we will do our best to accommodate

STARTERS

SOUP OF THE DAY ①
crusty artisan bread

Deep Fried
PERL WEN WEDGES ①
fig jam

PERL LAS ARANCINI ①
tomato & chilli compote, rocket salad

HOME CORNED BRISKET OF BEEF
anchonaise, sourdough

SET FUNCTION MENU

2 COURSES **3 COURSES**
20.⁰ / 25.⁰

MAINS

ROAST CHICKEN SUPREME
sauté potatoes, wild mushroom & tarragon velouté

Confit and
PRESSED PORK BELLY
celeriac mash, madeira jus

SEAFOOD CASSEROLE
local mussels, king prawns, orzo pasta, creamy tomato ragout

Chargrilled
5oz FLAT IRON STEAK*
café de Paris butter, rocket salad
supplement for 2.⁰

PAPPARDELLE PASTA ①
courgette, rocket & walnut pesto, white truffle oil

DESSERTS

SPICED POACHED PEAR
elderflower Chantilly cream

DARK CHOCOLATE MOUSSE
salted caramel

STICKY TOFFEE PUDDING
toffee sauce, vanilla bean ice cream

LEMON TART
grapefruit sorbet, meringue

① =vegetarian friendly ② =vegan friendly

* Weight is of uncooked steak