

The Perch and Pike

To Share

- Charcuterie Platter with Parma Ham, Salami, Olives, Feta, Balsamic, Olive Oil and Artisan Bread £12.50
Whole baked Camembert with warm Bread, Red Onion Chutney and Balsamic Oil £10.50 (v)
Artisan Bread served with Homemade Pesto, Balsamic and Rapeseed Oil £6.50 (v)

For Starters..

- Homemade Soup of the Day served with Granary Bread & Butter £5.95 (v)
Potted Shrimp served with Granary Toast and Red Onion Chutney £7.95
Homemade Ham Hock Terrine served with Piccalilli and Granary Toast £7.75
Soft Shell Crab served with Sweet Chilli Dip and Seared Lime £8.50
Double Baked Goats Cheese Souffle served with an Apple and Celery Salad finished with a Walnut Dressing £8.75 (v)
Moules Mariniere served with Crusty Bread £8.95
>Add Frites £2.50

To Follow..

- 10oz Sirloin Steak with Roasted Tomato, Mushroom, Blue Cheese Sauce and Chunky Chips £22.50
Slow cooked Belly of Pork served with Mashed Potato, Mixed Vegetables and a Cider Jus £14.95
Beer Battered Fish and Chips served with Homemade Tartar Sauce and Garden Peas £13.50
Chef's Homemade Beef Burger with Monterey Cheese, Pickled Onion Mayonnaise, Bacon, Lettuce, and Tomato served with Skin on Fries and Coleslaw £13.50
Chicken Curry served on a bed of Pilau Rice and Naan Bread £12.95
Seafood Linguine with Scallops, Mussels, Tiger Prawns, Chorizo, Red Onion and Samphire £16.50
Homemade Short Crust Pastry Pie of the Day served with Chunky Chips and Seasonal Vegetables
Courgetti served with Goats Cheese, Homemade Pesto and a Fresh Rocket Salad £13.50 (v)

On the side..

- Chunky Chips £3.00
Skinny Fries £3.00
Add Truffle Oil and Parmesan for £1.50

Buttered Vegetables £3.00
Side Salad £2.50
Garlic Bread £2.50

Food Allergens and Intolerances: Before you order your food and drinks please speak to our staff if you want to know about our ingredients.