

Perry Hill



BRACERS

La Guita, Manzanilla	£6.50	Peargroni	£8.80
Lillet blanc vermouth & tonic	£6.15	Naturlich, fizzy pink pinot noir	£6.85
Passionfruit kombucha, lime & bitters (AF)	£4.50	Crodino Aperitivo (AF)	£4.50

Cheese segars, tomato chutney	£ 6.50
Chicken wings, perry perry sauce or barbecue ketchup	£ 7.50
Oat milk fried celeriac, smoked chilli dressing (VG)	£ 7.00
Smoked chicken salad, croutons, Shropshire blue cheese dressing	£ 8.50
Spring vegetables, whipped goats curd or smoked aubergine (V)/(VG)	£ 7.50
Citrus cured salmon salad	£ 7.50
Steak tartar, grilled bread	£ 8.00/£12.00

Fillet of sea trout, heritage tomato & caper salad, aioli	£ 15.00
Double patty cheeseburger, pickles	£ 10.00
Symplicity vegan burger, vegan fondue cheese topping (VG)	£ 10.00
Smoked aubergine, pesto, heritage green tomatoes (V) (Ask for VG)	£ 12.00
Maple cured bacon chop, deep fried egg, mustard, tarragon sauce	£ 13.50

SMOKED AND SLOW COOKED all served with house slaw, house mustard & dinner rolls

½ Smoked Devon red chicken	£ 12.50
Cumbrian heritage beef brisket	£ 14.50
Short ribs of beef, chili sauce	£ 15.50
Shredded saddleback pork Boston butt	£ 12.50

Chips	£ 3.75	Green salad	£ 3.50
Heritage tomato salad	£ 5.00	Green Beans	£ 3.50
Macaroni cheese, garlic crumb	£ 5.00	New potatoes	£ 4.50

Jam doughnut ice cream & raspberry sandwich	£ 6.50
Peach melba	£ 6.50
Chocolate tart, ice cream	£ 6.50
Double barrel Lincolnshire poacher, water biscuits & tomato chutney	£ 7.00
Hackney gelato ice creams and sorbets	£ 5.50

CHASERS

Pococello Limoncello	£3.50	Cynar	£3.00
Pedro Ximenez Sherry	£8.90	Nikka from the Barrel	£7.80
Quinta do Vallado 20Yr Tawny Port	£9.50	Sazerac Rye	£5.50