

DINNER

NIBBLES

Rustic Breads - Our Wild Mushroom Sour Dough, Rosemary & Olive Focaccia, Balsamic Oil Dip V £4.75  
 Pork Scratching's, Iford Apple Sauce GF £3.75  
 Sticky Chilli Chicken Wings, Blue Cheese Dip £4.75  
 Bromham Beetroot Hummus & Crispbread Snaps N/V £3.50

OUR ALLOTMENT, BROMHAM & LOCAL FIELDS

Lentil & Tarka Dal with Rainbow Chard, Yoghurt, Apricot & Ginger Chutney DF/GF/VE £7.50/ £15.00  
 Rice, Peas & Broad Beans Stuffed Harissa Bell Pepper, Mixed Leaves & Bromham Roast Vegetables DF/GF/VE £15.00  
 Portobello Mushroom Kiev, Summer Roast Vegetables, Warmed Cashew Ago Blanco Sauce, Dukka DF/GF/N/VE £15.00

STARTERS or BIGGER

Loch Duart Home Cured Salmon, Pickled Cucumber & Apple Cider Vinaigrette, Seeded Whole meal Bread £10.00  
 Spicy Sweetcorn Soup, Toasted kernels, Crispy Pancetta, Farmhouse Bread & Butter £6.95  
 Chicken Caesar, Cos Lettuce, Anchovies, Bacon Lardons, Old Lyburns Shavings, Croutons, Ceaser Sauce GF £8.25/£16.50  
 Dorset Charcuterie, Olives, Pickles, our Lightly Spiced Tomato Chutney £8.50/ £17.00  
 Ham Hock Terrine, Piccalilli, Organic Seeded Toast £7.75  
 Pearing Board, Ideal for 2 To Share or 1 As A Main- A Selection of Ham Hock Terrine, Lemon & Herb Fish Goujons, BBQ Pork Ribs, Bromham Beetroot Hummus, Crackers & Crispbreads £18.25

MAINS

Cornish Sole Fillet, Local Greens, Crushed Potato Cake, Lemon & Caper Butter Sauce GF £22.00  
 Slow Roast Porchetta, Herby, Orzo & White Bean Stew, Roasted Rainbow Vegetables, Pomegranate Molasses £18.50  
 Beer Battered Haddock & Fat Chips, Minty Mushy Peas, Tartare, Lemon DF £16.00  
 PT Burger = Beef Patty, Dorset Red, Gem Lettuce, Bacon Jam, Burger Sauce, Brioche Bun, Skinny Fries £16.00  
 300g 28-Day Char Grilled Dry-Aged Steaks, Balsamic Red Onions, Shitake Mushrooms, Spinach, Fat Chips GF  
 Rib Eye £25.00, Sirloin £24.50  
 Pink Peppercorn or Bath Blue Cheese Sauce £3.25

A Bit on the SIDE

Fat Chips DF/GF/N £4.25	Roast Vegetables, Garlic & Rosemary DF/GF/VE £3.75
Mac & Cheese V £5.25	Local Greens V £3.50
Allotment Salad, Honey & Mustard Dressing GF/N £3.50	Rosemary & Sea Salt Skinny Fries DF/GF/VE £4.25

Allergen Info

Dairy free DF, Gluten free GF, Contains Nuts N, Veggie friendly V, Vegan friendly VE

Please ask a member of our Perfect Team for gluten friendly options.

Please always inform a member of our team of any allergies before placing your order, as not all ingredients can be listed.

Detailed allergen information is available upon request. We cannot guarantee the total absence of allergens in our dishes.

Our fish dishes may contain small bones, please take care. Some of our game dishes may contain shot.

## PUDDS

STICKY TOFFEE PUDDING V £7.25

Sticky Toffee Sauce, Marshfield Vanilla Ice Cream

Our Allotment, STAWBERRY PAVLOVA V £6.95

Chantilly Cream

ORANGE MARMALADE & SULTANA CROISSANT & BUTTER PUDDING V £6.95

Proper Custard

STRAWBERRY & RASPBERRY BAKEWELL TART GF/VE £6.95

Strawberry Sorbet

WARMED CHOCOLATE BROWNIE V £7.25

Mixed Berries, Honey combe

ICE CREAMS & SORBET V £6.95

Marshfield Vanilla Ice Cream, Espresso & Chocolate Shards GF/V

Very Chocolate Ice Cream & Brownie Bits, Caramel Sauce V

Pear Sorbet, Ginger Snap V

Strawberry Sorbet, Mint GF/VE

## PUDDING WINE

Norton Cosecha Tardia, Half, Argentina 2018, 75ml £5.25

Recioto Valpolicella DOC, Bertani 2014, 75ml £8.50

Muscat de Saint Jean de Minervois, Domaine de Barrou, 75ml £5.85

Late Harvest, Tokaji Katinka, 75ml £8.00

Domaine Baumard Carte d'Or Coteaux du Layon, France 2017, 75ml £6.25

## WEST COUNTRY CHEESES

Choose 3 for £9.50 or 5 for £12.50

Crackers, Celery, Dates, Fig Relish N

Wyfe of Bath CM/P/V

Matured for over 12 months, the extra mature is slightly harder than its younger self but still has the recognisable succulent, nutty and creamy taste along with an extra tang of flavour, Organic, Kelston, Bath.

Baronet CM/GF/P

Soft Pasteurised Jersey cow's milk cheese, rich, creamy, buttery and smooth. Organic, Neston, Wiltshire.

Bath Blue CM/GF/P

Full flavoured sweet creamy cheese of distinctive character has been internationally recognised by the many awards it has won. World Cheese Awards Champion Cheese in 2010 and Best Blue and English Cheese in 2007. Organic, Kelston, Bath.

Lypiatt CM/GF/P

Mould ripened, Chevre-style, charcoaled and matured for at least 2 weeks, Organic, Neston, Wiltshire.

Coastal Cheddar CM/P/V

Rugged mature cheddar. Aged for up to 15 months for a deliciously sweet & distinctive flavour. Calcium crystals often form naturally in the cheese and are a sign that it has reached its optimum maturity. Litton Cheney, Dorset.

Wherever possible we buy our ingredients from local farmers and growers. Our menus change regularly to make the most of the fresh crop and local specialities. Our meat is all free range and comes from local farms & butchers. Pork comes from Chris at Downland Farm Produce where he rears animals in a natural environment. The pigs live happily in natural surroundings all year round. Our other butchers are Walter Rose, Devizes. Our fish comes from British waters, through Kingfisher of Brixham. Their ethos on freshness is 'local sourcing means fresher fish.' Lovejoys provide us with local vegetables from Bromham. Our Free-range eggs come from happy chickens at Southview, Corsham. Dry goods from Ashton Farms, Bowerhill