



SUNDAY SUPPER

6.00-8.00pm

NIBBLES

Freshly Made Rosemary & Confit Garlic Focaccia, Balsamic Oil DF/V/VE £5.25

Moroccan Lentil Dip with Creamy Feta, Apricot & Dates, Fragrant Spiced Dressing, Focaccia Crisps V £5

Whole Nocellara Olives DF/GF/V/VE £4

Red Onion Marmalade & Pork Sausage Rolls £4.25

STARTERS

Chorizo & Potato Bravas, Garlic Butter Ciabatta £8.5

Roasted Spicy Autumn Squash Soup with Paprika Potato Wedges DF/GF/V/VE £8.75

Herby & Lemony Fish Goujons, Curry Mayonnaise £9

Sticky Lemon & Pepper Chicken Wings, Toasted Sesame Seeds DF £8.5

MAINS

Whole Cornish Sole, Almond Butter, Seasonal Greens, Minty Cornish New Potatoes GF/N £29

Portobello Mushrooms, Chickpea & Lentil Ragu, Rigatoni Spelt Pasta, Basil Leaves DF/V/VE £19

Katsu Sweet Potato Curry, Sesame Seeds, Coconut & Lime Jasmine Rice, Pickled Pears DF/V/VE £19.75

Ale Battered Catch of the Day & Fat Chips, Minty Mushy Peas, Tartare, Lemon DF Large £19.9 / Small £16.5

PT Burger - The Baconator – Walter Rose Beef Patty, Bacon Jam, Gooey Cheese, Burger Sauce, Gem Lettuce, Pickled cucumber, Brioche Bun, Skinny Fries topped with Bacon Mayonnaise & Crispy Onions £19.9

Pan Fried Stokes Farm Dry-Aged Rib-Eye Steak, Slow Roast Tomatoes, Garlic Butter Spinach, Fat Chips GF £34

Peppercorn or Blue Cheese Sauce GF £3.5

A Bit on the SIDE

Garden Salad - Pickled Cue, Slow Roast Cherry Tomatoes, Honey & Mustard Dressing V/GF/DF £5

Baby Gem Lettuce, Focaccia Croutons, Parmesan, Caesar Dressing £5.5

Roast Bromham Carrots & Rainbow Beetroot, with Tarragon & Orange GF/VE £5.5

Three Cheese Mac & Cheese, Nigella Crumb Topping V £7

Seasonal Greens GF £5.5

Fat Chips or Rosemary & Sea Salt Skinny Fries GF/V/DF £5.8

Winchester Old Lyburns & Truffled Mayonnaise Fries GF/V £6

Allergen Info

Dairy free DF, Gluten free GF, Contains Nuts N, Pasteurised P, Unpasteurised UP, Vegetarian 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.

PUDS

Sticky Toffee Pudding, Sticky Toffee Sauce, Vanilla Ice Cream V £8.95

Pear, Apple & Almond Crumble, Vanilla Bean Custard V/N £8.5

Citrus Posset, Blackberry Compote, Gingernut Biscuit GFO £8.5

Chocolate Croissant Bread & Butter Pudding, Warm Chocolate Orange Sauce, Vanilla Ice-Cream V £8.75

ICE CREAMS & HOMEMADE SORBETs with HONEYCOMB GF/V

1 Scoop £4.50, 2 Scoops £6.25, 3 Scoops £9

Vanilla / Salted Caramel /Blackcurrant Ripple / Honeycomb/ Mint Choc Chip

Pear Sorbet VE / Strawberry Sorbet VE

PUDDING TIPPLES

Moscato D'Asti, *Italy*

Sauternes, La Fleur d'Or, *France*

Recioto Valpolicella DOC, Bertani, *Italy*

75ML Bottle

£9.00 £42.00

£9.10 £43.00

£12.90 £62.00

BRITISH CHEESES

Choose 3 for £11, 4 for £15.5

Crackers, Celery, Pear Chutney N

Bath Soft Cheese CM/GF/P

Made to the original 18th century recipe, the Bath Soft Cheese is an award-winning soft cheese made by hand. Kelston, Bath.

Bath Blue CM/V/GF/P

A classic blue veined cheese, ripened for eight to ten weeks to give a creamy tangy flavour

Rutland Red CM/GF/P

Made using a traditional recipe, Rutland Red is buttered, cloth-bound and matured for six months to produce a flaky, open texture cheese with a slightly sweet, caramelised flavour and rich golden orange colour. Award winning cheese winning 3 golds at the Global Cheese Awards and 4 golds and the Tesco Red Leicester Trophy at the International Cheese awards, Long Clawson, Leicestershire.

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.

We purchase ingredients seasonally whenever possible. Our menus change regularly to make the most of the fresh crop and local specialties. Our butchers are Walter Rose, Devizes, Downland Produce, Bowerhill, Buxton Butchers, Bristol. Our fish comes from British waters, supplied through Kingfisher of Brixham. Their ethos on freshness is 'local sourcing means fresher fish.' We only buy day boat fish. Lovejoys provide us with local vegetables from Bromham. Our barn eggs come from happy chickens at Southview, Corsham. All our cakes and biscuits are baked on the premises; gluten free alternatives are available on request. Jams and chutneys are freshly prepared in our kitchens.