



## Set Menu

Two courses £27  
Three courses £33

## Starters

- Warm ciabatta (V)** – whipped feta topped with chimichurri and toasted pistachios  
**Grilled asparagus (Vegan)** – datterini tomato, charred corn vinaigrette, smoked garlic pesto, rocket, topped with a parmesan crisp  
**Boerewors** – traditional South African farmers' sausage served with polenta (pap) and chakalaka  
**Smoked mackerel arancini** – black garlic mayonnaise, rocket and parmesan shavings  
**Beef brisket and watercress salad** – mushrooms dressed in chimichurri, crispy shallots, pickled onion

## Mains

- Handmade spinach and ricotta tortellini (V)** – butter and sage pine nut sauce, shallot vinaigrette, parmesan shavings  
**Marinated celeriac steak (Vegan)** – braised shallots, sweet chilli, honey and soya, tempura leaves  
**Real ale dill battered haddock** – aged salt and vinegar chips, tartare sauce and pea purée  
**Bobotie** - Traditional South African dish with ground beef, seasoned with Malay spices, baked with a fluffy egg topping, served with rice and Mrs Balls' chutney  
**Sunday Carvery** – A choice of 5 roasts (or a Vegan Nut roast) - served with a selection of vegetables, roast potatoes, Yorkies and gravy (**only available Sunday lunchtimes**)  
**10oz Prime Rump Steak** – lightly brushed with our secret basting sauce, char-grilled to perfection and served with chips and pepper sauce (**£5 supplement**)  
**Half rack of juicy pork short ribs** served with chips  
**Percy chicken Caesar salad** – grilled asparagus, green beans, parmesan, garlic croutons, chicken & crispy bacon  
**Smokey Jo'burger** - homemade beef burger with bacon and cheese, served with chips

## Desserts

- Milk tart (Melktert) panna cotta** – creamy custard sprinkled with cinnamon and served with almond praline  
**Dark chocolate mousse (Vegan/GF)** – honeycomb, coffee salt, mint  
**Pecan pie (GF)** – with pouring cream  
**Sticky toffee pudding** – toffee sauce and candied pecans  
**Cranachan** – whiskey cream, raspberry purée, toasted oats, buttermilk short cake  
**Mövenpick ice cream (3 scoops)** – creamy custard vanilla, Swiss chocolate, strawberry, caramelita, mint choc  
**Mövenpick sorbet (3 scoops)** – mango/passionfruit, raspberry, lemon  
**Dom Pedro (adult milkshake)** – Whiskey, Tia Maria, Kahlua, Amarula, Baileys or Sambucca

We require a deposit of £5 per person upon booking  
Confirmation of numbers 1 week prior to function at which point the deposit will become non-refundable  
Pre-orders to be emailed to [info@thepercyarms.net](mailto:info@thepercyarms.net) no later than 1 week before the date of your function  
A discretionary service charge of 10% will be added to the bill