



The Pery Arms

PUB, GRILLHOUSE & ROOMS

**FANCY A LARGER CUT?
VISIT OUR BUTCHER'S BLOCK
TO VIEW OUR INHOUSE
45 DAY AGED BEEF.**

Snacks

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| Biltong (air dried beef) | 7.50 |
| Marinated Nocellara olives | 4.95 |
| Smoked almonds | 2.95 |
| Spicy corn nuts | 2.50 |
| Garlic bread - plain or cheesy | 4.95/5.95 |
| Pork belly bites, burnt apple sauce | 6.95 |

Starters

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| Jerusalem artichoke and cauliflower soup (Vg) truffle dukkah, warm sourdough | 8.50 |
| Buffalo chicken wings sesame seeds, blue cheese sauce | 8.95 |
| Taleggio arancini (V) with green mayo | 8.95 |
| Braised roscoff onion tarte tatin (Vg) crushed hazelnuts, parmesan cheese, rocket | 8.95 |
| Boerewors (traditional farmers' sausage) served with polenta wedges (pap) and chakalaka | 8.95 |
| Duck liver parfait apricots, hazelnuts, date chutney, toasted brioche | 8.50 |
| King prawn cocktail (GF) avocado, bloody Mary sauce, squid ink tapioca cracker | 9.95 |

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| South African sharing board boerewors, juicy ribs, bbq wings, bobotie, onion rings, polenta wedges, chakalaka and monkeygland sauce | 23.95 |
| Baked camembert in filo crust (V) confit smoked garlic, ciabatta, truffle honey | 16.95 |

Salads

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| Goats cheese salad (V) mixed leaves, candied walnuts, beetroot, watercress, balsamic glaze | 15.95 |
| Percy salad (Vg) mixed leaves, carrots, mooli, white cabbage, watercress, sesame seeds, coriander, lemon wedge | 12.95 |
| Add chicken | 4.00 |
| Add chilli beef | 5.00 |

Sandwiches

Served at lunchtimes and only in the garden on weekends.
Served with chips, salad or soup of the day.

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| Rump steak on sourdough flat bread chimichurri, silver skin onion, crispy shallots | 13.95 |
| Chorizo and brie toastie on sourdough bread | 10.95 |
| Miso aubergine on brown or white bloomer (Vg) ratatoulie, coriander, harissa yoghurt, vegan feta | 10.95 |
| Crayfish BLT on brown or white bloomer | 12.95 |

For the kiddies

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| • Burger • Fish • Sausages • Chicken bites • Vegan bites (Vg) 8.50 |
| • Juicy short ribs 10.95 • Steak 12.95 |
| all served with fries and a choice of baked beans or peas |

Our Famous Sunday Carvery

adults - 19.95
kids U15 - 12.95, small toddler plate U6 - 8.95
Add cauli cheese - 4.00

A choice of 5 different meats (or vegan nut roast) with a selection of vegetables, roast potatoes and Yorkies.
Available until 5pm or when it's all eaten!
Please note sharing and doggie bags are unfortunately not allowed.

Grills

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| Fillet steak 7oz / 10oz a lean thick cut that melts in your mouth! | 27.95/36.95 |
| Rib-eye steak 10oz well-marbled with fat, full of tenderness and flavour! | 32.95 |
| Prime rump steak 10oz / 16oz firm texture and intense, mature flavour | 22.95/32.95 |
| Ribs 'n Rump half a rack of pork ribs and 10oz rump steak | 33.95 |
| Juicy short ribs half or full rack grilled pork ribs | 19.50/26.50 |
| Grilled deboned flat iron chicken served with fries and rocket salad choose from Lemon and herb, Peri peri or Teriakiy | 17.95 |
| 8oz Homemade Smokey Jo'burger smoked applewood cheese, bacon, iceberg, tomato relish | 17.50 |
| Buffalo buttermilk chicken burger siracha mayo, iceberg, beef tomato | 16.95 |
| 8oz Homemade venison burger iceberg, beef tomato, bacon jam, blue cheese, burnt shallots | 18.50 |

Our grills are lightly brushed with our secret basting sauce, char-grilled to perfection and served with chunky chips. All burgers are served on toasted brioche with chunky chips. Add £1 for sweet potato fries.

SAUCES

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| Creamy blue cheese / Béarnaise / Peppercorn / Monkeygland / Chimichurri | 2.00 |
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SIDES

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| Chunky chips / Fries / Coleslaw / Garden salad | 4.00 |
| Onion rings / Garlic and thyme mushrooms / Spinach and kale gratin / Roast rosemary new potatoes / Tender stem broccoli with red chillies | 5.50 |

Mains

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| Real ale dill battered haddock chips, tartare sauce, pease pudding | 17.50 |
| Roast turkey and cranberry pork stuffing roast potatoes, braised heritage carrots, kale, Brussel sprouts with pancetta crumb, Yorkshire pud, pigs in blankets and brioche purée | 18.95 |
| Pan fried hake with white bean mash (GF) braised fennel and radicchio, kale pesto | 19.95 |
| Traditional South African bobotie ground beef steak seasoned with Malay spices, baked with a fluffy egg topping, served with rice and Mrs Balls' chutney | 17.95 |
| Lamb 'Bunny chow' red curry with tomato, onion, chilli, ginger, garlic, potato, sambals and a poppadom served 'surfer-style' in a hollowed out white loaf | 19.50 |
| Trinchado a spicy South African Portuguese braised rump dish, brimming with flavour from onions, red chilli peppers, garlic, beef stock, red wine and olives, served with warm bread and fries | 18.95 |
| Coal baked heritage beets (Vg) roasted carrots, poached pear, pumpkin seeds, quinoa, kale pesto, tofu purée | 16.95 |
| Sage and roast pumpkin risotto (Vg) with parmesan | 15.95 |

PLEASE NOTE -

Our food is prepared fresh. During busy times food can take up to 40 minutes.
Tables are available for 2 hours unless otherwise agreed by management.
10% discretionary service charge will be added to all parties 8 or more guests.
Before ordering please advise us of any allergies/intolerances.
Most our dishes can be dairy/gluten free - let us know your requirements
before choosing.

