

PERUGA

GLOSSOP

Set Menu

£16.95 two course - £19.95 three course

Starters

Soup of the day,

served with a bread roll & butter

Vegetable spring rolls

served with dipping sauce

Sautéed mushrooms,

with a garlic cream sauce on toast

Breaded brie

served with cranberry & port chutney

Duck & orange pate

served with toasted ciabatta & chutney

Chicken goujons

served with sweet chilli mayonnaise

Salt & pepper calamari

served with tartare sauce

£2.50 supplement

Breaded prawns

served with sweet chili sauce & petit salad

£2.50 supplement

Black pudding & tomato stack,

served with a peppercorn sauce £2.50 supplement

Mains

6oz rump steak

served with a green salad & fries

Chefs pie

served with hand cut chips

Spinach & ricotta tortellini

served with a rich tomato sauce

Fillet of sea bream

served with herb crushed new potatoes & a dill cream sauce

Chicken breast

served with confit potatoes & tarragon cream

Minted lamb steak

served with mashed potatoes & a red wine sauce

Pork loin

served with pomme anna potatoes and a red wine reduction

All main course above served with vegetables

Beer battered fish & chips

served with peas, lemon & tartare sauce

Horseshoe gammon

served with an egg, chips & peas

Ribeye steak

(cooked medium rare or above)

served with hand cut chips, slow roasted tomato, baked field mushroom & peppercorn sauce

£10.00 supplement

Fillet steak

served with hand cut chips, slow roasted tomato, baked field mushroom & peppercorn sauce

£12.00 supplement

Mushroom, nut, peanut, cranberry & brie wellington

served with a vegetable reduction

£2.50 supplement

Desserts

Toffee sponge pudding

served with ice cream

Cheesecake

served with a fruit coulis

Chocolate fudge brownie

served with ice cream

Two scoops of ice cream or sorbet

Chefs dessert of the day

Baileys Crème Brûlée

(All desserts are included in the set menu or are £5.50 - each)

Cheeseboard

Full cheeseboard £9.00 - Duo of cheese £5.50

Served with Carr's water biscuits, chutney, celery & grapes

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Appetisers

Mixed olives, served with hummus & flatbread	£5.95
Garlic flatbread served with with mozzarella & cheddar cheese	£3.50
Sharing platter consisting of continental meats, olives, mozzarella & flatbread	£11.95
Garlic buttered flatbread	£3.00
Garlic flatbread with cheese & tomato	£3.75

Sandwiches

(Available only at lunchtime)

Steak & onion	£8.95
Roast beef - with horseradish	£5.50
Roast ham & tomato	£5.50
Tuna mayonnaise & cheese melt	£6.00
Smoked salmon - with cream cheese	£7.50
Fish goujons - with tartare sauce	£7.50
Breaded chicken strips - with mayonnaise	£7.50
Cheese & pickle	£5.50

All sandwiches served on ciabatta with a side salad

Peruga burger topped with cheese, French fries & burger relish	£12.95
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Salads

Chicken Caesar salad - with anchovies	£9.95
Crispy beef - with sweet chilli dressing	£9.95
Chicken & bacon salad with honey & mustard dressing	£9.95
Smoked salmon & spinach with a lemon & dill dressing	£9.95

Vegan Menu

Starters - £5.50

Vegan spring rolls served with a petit salad & sweet chilli sauce
Sautéed mushrooms in garlic served on a vegan bread bun
Potato gnocchi served in a tomato & roasted pepper sauce

Mains - £12.95

Oriental vegetable burger served on brioche style burger bun, salad & sweet potato fries
Moroccan style tomato & chickpea pie served with sweet potatoes fries
Chick pea & vegetable tagine served with wholegrain cous cous & a side salad
Mediterranean vegetable tart served with new potatoes
Jacket potato topped with vegan cheese & baked beans - £7.95

Desserts - £6.50

Apple, rhubarb & strawberry crumble
Chocolate & hazelnut slice
Selection of vegan ice cream

Sides

Fries	£3.50
Hand cut chips	£3.95
Sweet potato fries	£3.50
Selection of vegetables	£3.50
Onion rings	£3.25
Side Salad	£3.50