



110 Hanover Street
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HELLO

We're an independent restaurant and we rely on our reputation. If you have any suggestions, or if something hasn't quite gone to plan, please let us know and we'll do our best to make things right.

SET MENU

Our set menu has been designed around fresh, local ingredients

Available Wednesday - Friday, 12 noon - 4pm

Two Courses 17.50 Three Courses 19.50

Starters

Soup of the day with bread and butter

Arancini al ragu, with a white sauce and parmesan crisp

Seared ox liver, pancetta, shallots, wild mushroom, cream sauce all served on toasted brioche

Mains

Beer-battered Scottish North Sea haddock with chips and tartare sauce

Haggis, neeps and tatties, with whisky sauce. Vegetarian option also available

Venison casserole, creamed potato and roasted carrots

White bean and spinach risotto, finished with Parmesan cheese

Desserts

Duo of local ice cream

Vanilla and raspberry panna cotta

Duo of cheese with biscuits and fruit jelly

WEEKEND ROAST

Roast Beef, with all the trimmings, and starter or dessert 22.50

Choose from:

Soup of the day with bread and butter

Arancini al ragu, with a white sauce and Parmesan crisp

Seared ox liver, pancetta, shallots, wild mushroom, cream sauce all served on toasted brioche

Duo of local ice cream

Vanilla and raspberry pan cotta

Duo of cheese with biscuits and fruit jelly

Limited availability, we recommend booking or calling ahead if you're making a special journey.

SIDES

Pan-fried polenta gnocchi

Shoestring fries

Onion rings

Mixed garden salad

Creamy mashed potato

Seasonal vegetables

Creamed spinach

Macaroni cheese

4.50 each

Please let us know of any dietary requirements and our chefs will look after you. We'll add an optional 12.5% service charge for tables of 6 and pass every penny on to our team. Ask to see our a la carte menu.