



110 Hanover Street
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HELLO

Hello – thanks for visiting. 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.

STARTERS

Grilled bread with hummus, balsamic, pesto and butter	7.25
Soup of the day with bread and butter	5.25
Seared ox liver, pancetta, shallots, wild mushroom and cream sauce, all served on toasted brioche	7.95
Arancini al ragu, with a white sauce and Parmesan crisp	7.95
Haggis bon bons, creamed mash and whiskey sauce	7.50
Seared scallops, pea purée, black pudding crumb and crispy bacon	9.95
Sharing antipasto plate, with selection of meats, grilled bread, fire roasted peppers, hummus, olives, oil, buffalo mozzarella, parmesan and basil <i>(for 2)</i>	18.95

WEEKENDS AT THE PERCH

Roast beef, with all the trimmings, including a starter or dessert	22.50
Choice of Starter: Soup of the day with bread and butter, ox liver (as above), Arancini (as above); or Dessert: 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	Mixed garden salad	Creamed spinach
Shoestring fries	Creamy mashed potato	Macaroni cheese
Onion rings	Seasonal vegetables	4.50 each

MAINS

Pan-fried seabass, samphire, crushed potato, butter and broad beans in Thai green broth	19.75
Roasted chicken breast, with homemade pappardelle pasta and sun-blushed tomato and basil cream sauce	19.75
Homemade Boz beef burger, with crispy bacon, onion, Monterey Jack cheese, beef tomato, in a sesame seed bun with relish and side of fries	17.50
Beer-battered Scottish North Sea haddock with chips and tartare sauce	17.95
Chargrilled pork fillet medallions, creamed potato, black pudding, sautéed cabbage with cider cream sauce	18.95
White bean and spinach risotto, finished with Parmesan cheese	15.75
Marinated Boz bavette steak, flat mushroom with blue cheese crumb, cherry vine tomato, watercress and shallot salad, triple-cooked chips, peppercorn sauce	25.95
Chargrilled Scottish venison, horseradish blini, curly kale, roasted beetroot, celeriac purée	23.95
Grilled Halloumi burger, roasted Mediterranean vegetables, toasted bun and side of fries	15.75
Herb-encrusted rack of lamb, with rosemary, garlic and honey-roasted vegetables, Parmentier potatoes and mint jus	22.50
Polenta layered with garlic and herb mushrooms, tomato coulis and Parmesan cheese	15.50
Poached Scottish salmon fillet, crisp salad with minted new potato	18.95
Haggis, neeps and tatties, with whisky sauce. Vegetarian option also available	15.50
Macaroni cheese with smoked bacon and peas, topped with crispy crumb, with garlic bread	15.50

Please let us know of any dietary requirements so our chefs can look after you. We'll add an optional 12.5% service charge for tables of 6 or more and pass every penny on to our team. We have a cosy private dining room ready for your special event, speak to us for more information and to book. Ask to see our lunch set menu.