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110 Hanover Street  
tag us @theperched



## 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, oil, balsamic, olives and butter	6.25
Soup of the day with bread and butter	4.95
Seared ox liver, pancetta, shallots, wild mushroom and cream sauce, all served on toasted brioche	6.25
Arancini, with fried aubergine, tomato and ricotta filling, with a roasted red pepper reduction	6.50
Pork and beef ragù, with polenta gnocchi	6.75
Classic smoked haddock mornay au gratin with garden peas	5.95

## WEEKENDS AT THE PERCH

Catch up with family and friends over a Roast Lunch, available all weekend.

Roast beef, with all the trimmings, including a starter or dessert 20

Choice of Starter: Soup of the day with bread and butter, ox liver (as above), Arancini (as above); or Dessert: selection of local ice cream, chocolate brownie with icecream or duo of cheese

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	3.50 each

## MAINS

Pan-fried seabass, samphire, crushed potato, butter and broad beans in Thai green broth	17.50
Slow-roasted pork belly, sage mash, savoy cabbage with bacon, cider and mustard sauce	16.50
Homemade Goz beef burger, with crispy bacon, onion, Monterey Jack cheese, beef tomato, in a brioche bun with relish and side of fries	15.50
Beer battered Scottish North Sea haddock with chips and tartare sauce	15.95
Spiced duck breast, with sweetcorn fritter, stem broccoli and black bean cream	17.50
Oyster mushroom and butternut squash risotto, finished with Parmesan cheese	13.50
Boz marinated bavette steak with sautéed wild mushrooms, cherry tomato, watercress and shallot salad, triple-cooked chips, pink peppercorn sauce	23.95
Chargrilled Scottish venison, layered with fondant potato, haggis and spinach, with brandy and peppercorn sauce	21.25
Grilled Halloumi burger, roasted Mediterranean vegetables, toasted bun and side of fries	13.50
Chargrilled loin of lamb on a bed of spiced green lentils, turmeric potatoes, baby aubergine, with rosemary and mint jus	19.50
Ham hock salad, with candied and pickled walnuts, apple, avocado with apple cider dressing	14.95
Garlic and herb-crusted cod, potato, buttered kale, cauliflower puree with lemon butter sauce	18.95
Haggis, neeps and tatties, with whisky sauce. Vegetarian option also available.	13.50
Macaroni cheese with bacon and peas, topped with crispy crumb, with garlic bread	13.50

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.