MENU

SMALL PLATES

Our small plate menu concept is designed for sharing. All our dishes are cooked to order and arrive at your table as and when they are ready. Recommended 2-3 plates per person.

selection of breads, salted butter (v) 5.5
warm spicy chorizo 8.5
mixed pitted olives (v) 6
halloumi fries, sweet chilli mayonnaise (v) 9
roast garlic hummus, toasted pumpkin seeds, flatbread (v) 8.5
plain fries (v) / truffle fries 6
mini beef slider, cheese, lettuce, tomato, pickle, chilli jam 8 each
patatas bravas, mojo rojo, wild garlic 10

garlic king prawns, parsley, lemon 14
ham hock "ploughman's" piccalilli, cheddar custard 14
italian burrata, heritage tomatoes, green olive tapenade 14
salmon fillet, herb crust, sriracha butter sauce 16

tuna tartare, mango, ponzu, shiso leaf 18
blackened courgettes, kale & walnut pesto, feta, pomegranate 14
slow cooked pork ribs, korean bbq sauce 16
"GFC" chicken strips, slaw, house bbq sauce 15

LARGE PLATES

beer battered haddock, fries, mushy peas, tartar sauce 19
6oz beef burger, cheese, lettuce, tomato, pickle, chilli jam, slaw, fries 20
flat iron steak to share, truffle cabbage, harissa squash, onion rings 48
fries, peppercorn sauce

Turn over for desserts & after-dinner treats.

We are happy to provide allergen guidelines for all our menu items, for more detailed information please speak to a member of the team. We take additional measures when told about allergens but as our food is prepared and freshly cooked to order in our kitchen, we cannot guarantee all traces of allergens and gluten are completely removed.

info@peppermillbarandkitchen.co.uk | 01763 793168

Sample

DESSERTS

dark chocolate brownie, chocolate sauce, vanilla ice cream 9
poached plums, almond granola, vanilla ice cream 8
chocolate and raspberry tart, coconut sorbet 8.5

cheeseboard to share, apple, chutney & mixed crackers 17
long clawson stilton, somerset brie & gorge cheddar

nose of cheese & glass of port 14.5

selection of ice creams and sorbets

1 scoop	3
2 scoop	5
3 scoop	7

ice creams -*vanilla, chocolate, strawberry, pistachio*
sorbets - *coconut, raspberry, mango*

liquor coffee	10
espresso martini	12
tia maria	6.5
baileys	6.5

ruby port · kopke, douro valley, portugal 6
lively young burst of dark berries with a long finish

lvb port · 2017 taylors, douro valley, portugal 7
Aroma of black morello cherry on the palate plums and cassis

la pigeade · muscat de beaumes, france 9.5
delicious, sweet wine with spicy orange, apricot & pear

Sample

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