SUNDAY 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
plain fries (v) / truffle fries 6
roast garlic hummus, pumpkin seeds, flatbread (v) 8.5

garlic king prawns, parsley, lemon 14
italian burrata, heritage tomatoes, green olive tapenade 14
blackened courgettes, kale & walnut pesto, feta, pomegranate 14
ham hock "ploughman's" piccalilli, cheddar custard 14
"GFC" chicken strips, slaw, house bbq sauce 15

salmon fillet, herb crust, sriracha butter sauce 16
slow cooked pork ribs, korean bbq sauce 16
tuna tartare, mango, ponzu, shiso leaf 18

ROASTS

roast rare sirloin of beef 25
roast loin of pork 22
roast chicken breast 22
carrot & cashew nut roast 19
all served with roast potatoes, glazed carrot, mixed greens, yorkshire pudding & gravy

EXTRAS

cauliflower cheese 6
pork & sage stuffing 6

LARGE PLATES

beer battered haddock, fries, mushy peas, tartar sauce 19
6oz beef burger, cheese, lettuce, tomato, pickle, chilli jam, slaw, fries 20

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

KIDS

kids roast rare sirloin of beef	14	kids carrot & cashew nut roast	10
kids roast loin of pork	12	kids fish & chips	10
kids roast chicken	11	kids cheese burger & chips	10

DESSERTS

belgian waffle, mixed berry compote, maple syrup 8.5
dark chocolate brownie, chocolate sauce, vanilla ice cream 8.5
poached plums, almond crumble, vanilla ice cream 8
chocolate and raspberry tart, coconut sorbet 8.5

nose of cheese & glass of port 14.5
cheeseboard to share, apple, chutney & mixed crackers 17
long clawson stilton, somerset brie & gorge cheddar
selection of ice creams and sorbets

1 scoop	3
2 scoop	5
3 scoop	7

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

irish 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

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