

The Pepperpot Restaurant

Take away menu

01263 837 578

Starters

1 Smoked salmon pan-cake £6.50

Slice of smoked salmon rolled in thin pancake topped with a lime & cream sauce then grilled
Served with our freshly baked bread

2 Devils kidney £5.95 Gluten free (without the Bread)

Lamb kidneys flavoured with Worcester sauce and mustard pan-fried, served piping hot
Served with our freshly baked bread

3 Timbale of Prawns ^{GF} £7.25 Gluten free (without the Bread)

Timbale lined with smoked salmon and filled with prawns, diced tomatoes, avocado and a Marie rose sauce
Served with our freshly baked bread

4 Goat cheese in pastry £5.95 (vegetarian)

Goat cheese wrapped in filo pastry and baked, served hot with a red onion marmalade
Served with our freshly baked bread

5 Prawns catalane £7.25 Gluten free (without the Bread)

Large peeled prawns Sautéed with parsley butter, Chorizo, Sage, garlic, chilli, and a drizzle of white wine
Served with our freshly baked bread

6 Duck & chicken Liver parfait £5.25 Gluten free (without the Bread)

Antoine's smooth liver parfait flavoured with brandy, Port & Madeira
Served with our freshly baked bread

7 Baked crab Thermidor £8.95 Gluten free (without the Bread)

Local crab served hot with a cheese sauce flavoured with brandy and mustard
Served with our freshly baked bread

Vegetarian Main course

22 Spinach talmouse £14.95

Spinach and cream cheese wrapped in puff pastry baked with cashew nuts and cheese sauce
Served with gratin Dauphinois potatoes and vegetables

23 Nut Roast £14.95

Mix nuts and mushrooms roast, in a thin puff pastry baked and served with a red wine and rosemary sauce
Served with gratin Dauphinois potatoes and vegetables

Fish Main Course

31 Roast seabass Provençale £16.95 Gluten free

Filet of sea bass roasted with red onion, tomatoes, black olives and mixed herbs
Served with gratin Dauphinois and vegetables

32 Salmon en croute £15.95

Filet of salmon wrapped in puff pastry with cream cheese and watercress baked and served with a creamy watercress sauce
Served with gratin Dauphinois potatoes and vegetables

33 Bouillabaisse £16.95

Fish stew of salmon, prawns, sea bass white fish flavoured with garlic, onion and tomatoes topped with garlic croutons and grated cheese and garlic sauce
Served with freshly bake french baguette and pillaf rice

Meat Main Course

51 Chicken Breast with Parma ham & mozzarella £15.95 Gluten free

Chicken breast stuffed with mozzarella, wrapped in Parma ham, pan fried with a light tarragon jus
Served with gratin Dauphinois potatoes and vegetables

52 Confit of Duck £15.95 Gluten free

A slightly salted duck cooked in its own fat and served with a Port sauce
Served with gratin Dauphinois potatoes and vegetables

53 Pork Agenais £16.50 Gluten free

Roast Pork medallions stuffed with prune soaked in brandy with a red wine sauce
Served with gratin Dauphinois potatoes and vegetables

54 Boeuf bourguignon £15.95 Gluten free

Diced beef marinated in red wine and herbs slowly cooked with baby onions & carrots
Served with pilaff rice

55 Rabbit grand-mère £15.95 Gluten free

Wild rabbit pot roasted with red wine, mushrooms and bacon
Served with gratin Dauphinois potatoes and vegetables

Side Order

91 Mixed leave salad <small>Gluten free</small>	£3.50
92 Freshly baked French baguette (Whole)	£3.50

Dessert

Blackcurrant délice

Whole cake (8inches 8/10 portion) **£32.00**

Ingredients: Egg, Flour, Sugar, Blackcurrant, Gelatine, Butter, Cream, Cassis liquor

Passion Fruit Cheese cake

Whole cake (8inches 8/10 portion) **£32.00**

Ingredients: Egg, Flour, Sugar, passion fruit, Gelatine, Butter, Cream, cream cheese

Chocolate & Orange truffle cake

Whole cake (8inches 8/10 portion) **£32.00**

Ingredients: Dark chocolate, butter, Eggs, Cream, sugar, orange Grand Marnier

Iced nougat Glacé Gluten free

Whole Log (5/6 portions) **£18.00**

A light iced creamy Nougat flavoured with caramelised almonds served with red fruit coulis

Tarts

Lemon tart

Whole tarts: 6/8 portion (9.5 inches): **£24.00**, 8/10 portion (11inches): **£32.00**

Ingredients: Butter, Lemon, Flour, Sugar, eggs, Cream

Apricot and almond tart

Whole tarts: 6/8 portion (9.5 inches): **£24.00**, 8/10 portion (11inches): **£32.00**

Ingredients: Butter, Lemon, Flour, Sugar, eggs, Cream, Almonds, apricot

FOOD ALLERGIES and INTOLERANCES Please speak to our staff about the ingredients in your meal, when making your order. Thank you.