

## **All Dessert at £6.40**

### **Raspberry Panna cotta GF**

Vanilla flavoured panna cotta served with fresh raspberries and its couli

### **Chocolate Mille-feuille GF**

Layers of thin crisp chocolate filled with dark & white chocolate mousse served with a chocolate rum sauce

### **Apricot and Almond Tart**

Served with Crème Fraiche

### **Nougat Glace GF**

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

### **Red Fruit Crumble Can be GF**

Served hot with cream

### **Antoine's Sorbet or Ice Cream GF**

Selection of sorbet or ice cream

### **Cheeseboard £6.90**

Selection of cheeses served with biscuits and French bread.

### **Dessert Wine**

**Late Harvest Sauvignon Blanc Concha Y Toro -½ Bottle £14.95**

*Rich and complex. This is a first-class New World dessert wine.*

**Mistela Castell di Siurana - Spain -125ml Glass £4.50. Bottle 50cl £17.50**

*Intensely fresh & fruity as well as sweet this red dessert wine is a Wow*

**Vintage Port £3.25 (per glass)**

**Coffee £2.00 Tea £2.00**

**Liqueur Coffee £6.40 Floater coffee £3.50**

(GF= Gluten Free)

FOOD ALLERGIES and INTOLERANCES

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

## **The Pepperpot Restaurant**

### **A la Carte Menu**

**Please ask for our Daily specials**

**Pepperpot gift vouchers available**

## Starters

**Soup of the Day £5.50** Can be GF  
Served with croutons and cream

**Melon and Parma Ham £6.95** GF

**Warm Duck Salad £7.50** GF  
Mixed leaves topped with sliced Breast of Duck, Orange segment  
and toasted almond Nuts

**Grilled Asparagus £8.50** GF  
Local Asparagus grilled and served with a tarragon sauce

**Prawns Catalane £7.80** GF  
Large peeled prawns Sautéed with parsley butter, Chorizo, Sage,  
garlic, chilli, and a drizzle of white wine

**Smoked Haddock & Spinach Tart £7.95**  
Served warm with tomato sauce & topped with a Hollandaise sauce

**Baked Crab Thermidor £8.90** GF  
Local crab served hot with a cheese sauce flavoured with brandy  
and mustard

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## Main Course

**Rabbit Grand-Mere £16.95** GF  
Wild rabbit pot roasted in red wine with mushrooms and bacon

**Rouget Grillé with Pernod £18.50** GF  
Filets of red mullet with fennel grilled, then flambé with Pernod and  
served with lemon

**Chickpea Roast (vegetarian) £15.50**  
Chickpea, walnuts, mushrooms and coriander wrapped in puff pastry and  
baked served with a mustard sauce

**Fillet Steak with Peppercorn Sauce £25.95** GF  
Swannington matured fillet of Beef with a peppercorn sauce

**Bouillabaisse £17.95** Can be GF  
Fish stew of salmon, prawns, sea bass white fish flavoured with garlic,  
onion and tomatoes served piping hot with rouille, garlic croutons and  
grated cheese

**Breast of Chicken Mignonaise £16.95** GF  
Breast of chicken rolled in sesame seeds, baked & served on a bed of  
spinach with mustard sauce

**Filet of Pork Normandy £17.95** GF  
Filet of pork pan fried and served with sautéed apple and a creamy  
calvados sauce

**Roast Sea-Bream Provençale £17.50** GF  
Filet of sea bass with herbs, tomatoes, and Black olives roasted with Olive  
oil and White wine

**Lobster Thermidor £27.95** GF  
Local Lobster baked and served with a thermidor sauce

All main courses are served with a selection of vegetables (or salad) & potato  
(GF= Gluten Free)