

All Dessert at £5.80

Apricot and Almond Tart

Served with apricot couli

Lemon Cheese Cake

Served with cream

Strawberry Pannacotta GF

Vanilla flavoured Pannacotta served with Strawberries and red fruit couli

Dark Chocolate Mousse ‘Mille-Feuille’ GF

Layers of chocolate discs & dark chocolate mousse flavoured with orange and grand Marnier served with a tangy orange sauce

Summer Pudding

Served chilled with red fruit couli & Cream

Antoine’s Sorbet or Ice Cream GF

Selection of sorbet or ice cream

Cheeseboard £6.50

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 £3.00 (per glass)

Coffee £2.00 Tea £2.00

Liqueur Coffee £5.80 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 £4.50 Can be GF
Served with croutons and cream

Fresh Local Asparagus GF £6.95
Grilled and served with White wine butter and herb sauce

Baked Crab Thermidor £8.95 GF
Local crab served hot with a cheese sauce flavoured with brandy and mustard

Liver Parfait with Brioche £6.65 can be GF
Smooth liver parfait flavoured with brandy & Port served with chutney and toasted brioche

Melon and Mango £6.25 GF

Timbale of Prawns £7.50 GF
Timbale lined with smoked salmon and filled with prawns, diced tomatoes and avocado bound with a Marie rose sauce

Pepper and Tawny Tart £6.50
Sweet pepper and tawny cheese tart served with a tomato and red pepper sauce

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Main Course

Gressingham Breckland Duck Breast with Prunes £16.95 GF
Pan roasted and served pink with Prunes soaked in Brandy

Lobster Thermidor £25.95 GF
Local lobster baked and served with a thermidor sauce

Spinach Talmouse pie £14.80
Spinach and ricotta cheese wrapped in puff pastry baked and served with a cheese sauce finished with toasted cashew nuts

Sirloin Steak Grilled £19.95 GF
Swannington matured sirloin of beef grilled and served with a Clawston cheese sauce

Prawn with Chorizo, Chilli & Garlic £15.95 Can be GF
Large peeled Sautéed prawns with butter, garlic, chilli, Chorizo and a drizzle of white wine

Chicken and Tarragon £15.95 GF
Breast of Chicken pan roasted served with tarragon sauce

Loin of Venison Grand Veneur £18.95 GF
Loin of Venison served with a peppery gravy finished with red currant Jelly served with a pear poached in red wine

Calf Liver & Bacon £16.95 GF
Calf liver pan fried with bacon served with a sage sauce

Filet of Seabass with Fennel GF £17.50
Filets of seabass roasted with fennel, red onion, mixed herbs and olive oil flambé with pernod

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