

All Dessert at £5.95

Black Currant Bavarois GF

One of Antoine specialities Blackcurrant Mousse flavoured with Cassis liqueur served with red fruit couli

Iced Nougat Glace GF

A light iced creamy Nougat flavoured with caramelised almonds served with a raspberry couli

Apple Crumble

Served hot with cream

Crème Caramel GF

Crème caramel flavoured with Vanilla

Moka

Layers of Victoria sponge and rich coffee butter cream flavoured with Tia Maria served with Cream Anglaise

Chocolate Cup GF

Chocolate and orange mousse served in a chocolate cup with an orange sauce

Antoine's Sorbet or Ice Cream GF

Selection of sorbet or ice cream

Cheeseboard £7.00

Selection of cheeses served with biscuits and French bread.

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 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 £4.95 Can be GF

Duck Pate £6.70 can be GF
Coarse Duck pate served with Toast and gerkins

Moules Marinière £8.90 GF
Fresh Mussels cooked with white wine, shallots finished with Cream

Melon with Drambuie £6.50 GF

Pigeon Salad £6.95
Wood pigeon served on a bed of little gem in and herb dressing with orange segment and Garlic croutons

Baked Crab Thermidor £9.50 GF
Local crab served hot with a cheese sauce flavoured with brandy and mustard

Goat Cheese Bake £7.50
Goat cheese with tomato and basil, wrapped in thin puff Pastry baked and served with a red wine and onion marmalade

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Main Course

Roast Partridge with Herb Stuffing £16.95
Partridge roasted served off the bone with herb stuffing a chipolata sausage, red currant Jelly and Gravy

Lobster Thermidor £28.95 GF
Local Lobster baked and served with a thermidor sauce

Chicken with Pilaff Rice £16.95 GF
Diced chicken sautéed with Mushroom, herbs and pink berries finished with cream served with Pilaff rice

Chickpea Roast (vegetarian) £15.95
Chickpea, walnuts, mushrooms and coriander wrapped in puff pastry and baked served with a mustard sauce

Shank of Lamb £17.80 GF
Shank of lamb cooked with red wine and herbs

Sirloin Steak Castle Stuart £20.95 GF
Swannington matured beef Sirloin steak (8oz,) pan fried with chopped onion, tomato, and garlic, and finish with a blue cheese butter flavoured with garlic, onion, and Worcester 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 Duck with Honey & Mustard £18.90 GF
Breast of Gressingham Duck served with a honey and mustard sauce.

Roasted Seabream Basquaise £16.95 GF
Filet of seabream roasted with rosemary, cherry tomatoes and strips of sweet pepper & red onion

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