

All Dessert at £5.95

Blackcurrant Cheese Cake

Served with red fruit Couli

Antoine's Chocolate Terrine GF

Rich chocolate terrine flavoured with Grand Marnier and served with orange sauce

Cherry and Almond Tart

Served with Crème Fraiche

Nougat Glace GF

A light iced creamy Nougat flavoured with caramelised almonds served with raspberry 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 £6.50

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 £3.25 (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 £4.95 Can be GF
Served with croutons and cream

Liver Parfait £5.95 can be GF
Smooth liver parfait flavoured with brandy, Port & Madeira served with Chutney and toasted brioche

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

Grilled Asparagus £8.50 GF
Asparagus grilled and served with a white wine, butter and Chive sauce

Prawn with Garlic, Chilli and Chorizo £7.80 GF
Large Prawns seared and cooked with onion, garlic, chillies, parsley and chorizo

Goat Cheese Parcel £7.50
Goat cheese wrapped in thin puff pastry with tomato and basil then baked, served piping hot with a red wine & onion marmalade

Baked Crab Thermidor £8.50 GF
Local crab served hot with a cheese sauce flavoured with brandy and mustard

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Main Course

Calf Liver and Bacon £17.95 GF
Fresh calf Liver pan fried with sage and bacon finished with Balsamic vinegar sauce

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

Chicken Breast with Parma Ham & Mozzarella £16.95 GF
Chicken breast stuffed with mozzarella, wrapped in Parma ham, pan fried & served with a light tarragon jus

Noisette of Lamb Basquaise £18.95 GF
Loin of Lamb served pink with a timbale of sweet pepper and a rosemary Jus

Roast Sea Bass Provençale £18.50 GF
Filet of sea bass with herbs, tomatoes, and Black olives roasted with Olive oil and White wine

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