

All Dessert at £5.80

Tiramisu

The classic Italian dessert flavoured with coffee and Amoretto.

Raspberry Pannacotta GF

Vanilla flavoured panna cotta served with fresh raspberries

Passion Fruit Mirror

Layers of light sponge with a passion fruit mousse served with a passion fruit couli

Chocolate and Grand Marnier Terrine GF

Chocolate terrine flavoured with Grand Marnier and served with 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 £7.00

Selection of cheeses served with biscuits and French bread.

Dessert Wine

Late Harvest Sauvignon Blanc Concha Y Toro -1/2 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

Butternut Squash Soup £4.95 Can be GF
Finished with croutons & Cream

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

Melon and Berries £7.25 GF
Fresh Melon with blueberries, and raspberries

Timbale of Prawns £8.50 GF
Timbale lined with smoked salmon and filled with prawns, diced tomatoes and avocado bound with a Marie rose sauce

Calabrian Salad £8.25 GF
Mixed leaves tossed in Italian Dressing with caramelized figs, Goat cheese and black olives

Liver Pate £7.50 Can be GF
Smooth duck and chicken liver pate served with toast and chutney.

Antoin's Gravavlax £8.95GF
Scotch salmon cured and marinated with sea salt, mustard, lemon and dill

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Main Course

Filet of Sea Bass Provençale £17.95
Filets of sea bass roasted with black olives, red onions, tomatoes, olive oil and mixed herbs

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

Chick Pea Roast £15.95
Chick pea walnuts mushrooms and coriander wrapped in puff pastry and baked served with a creamy Mustard sauce

Filet of Beef with Peppercorn Sauce £26.95
Filet of beef cooked to your liking served with a peppercorn and brandy sauce

Breast of Chicken with Asparagus £16.50 GF
Chicken breast served with grilled asparagus and a tarragon sauce finished with cream

Confit of Duck £16.95 GF
A slightly salted duck cooked in its own fat and served with a Port sauce

Smoked Haddock Surprise £17.50
Smoked haddock wrapped in filo pastry with cream cheese and spinach served with a light stilton sauce

Escalope of Veal Milanese £18.95
Veal escalope in bread crumbs served with spaghetti in tomato and herb sauce

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

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