

**All Dessert at £6.40**

**Hot Chocolate Toffee Pudding**  
Served with hot chocolate sauce

**Délice de Cassis**

Antoine's favourite dessert layers of sponge cake and blackcurrant mousse served with red fruit coulis

**Rice Pudding with Honeyed Apricot GF**

Cold rice pudding served with hot apricot sweetened with honey

**Fruit Crumble** Can be GF  
Served hot with cream

**Nougat Glace GF**

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

**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 2016 Santa carolina -500ml Bottle £16.50**  
*Rich and complex. This is a first-class New World dessert wine.*

**Mistela Castell di Siurana - Spain -125ml Glass £4.75 Bottle 50cl £18.50**  
*Intensely fresh & fruity as well as sweet this red dessert wine is a Wow*

**Vintage Port £3.25 (per glass)**

**Coffee £2.20 Tea £2.20**

**Liqueur Coffee £6.60 Floater Coffee £3.70**

(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

**Devils Kidney £5.95** GF

Lamb kidneys flavoured with Worcester sauce and mustard pan-fried, served piping hot

**Game Pate** can be GF **£6.50**

Coarse game pate flavoured with Hazelnuts and served with toast and chutney

**Smoked Salmon Pan-cake £7.50**

Slice of smoked salmon rolled in thin pancake topped with a lime & cream sauce then grilled

**Moules Marinières GF £8.90**

Fresh mussels cooked with diced shallots and white wine finished with cream

**Baked Crab Thermidor GF £9.50**

Local crab served hot with a cheese sauce flavoured with brandy and mustard

**Melon and Drumbie GF £6.95**

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## Main Course

**Chickpea Roast (vegetarian) £15.95**

Chick pea walnuts mushrooms and coriander wrapped in puff pastry and baked served with a mustard sauce

**Breast of chicken with Portobello mushrooms £16.95**

Escalope of chicken and mushroom pan fried and served with gravy

**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

**Filet of Pork Normandy £16.95** GF

Filet of Pork served with a sautéed apple and a creamy calvados sauce

**Filet of Seabass a l'Antoine £17.50** GF

Filet of seabass drizzled with olive oil and white wine, topped with mixed nuts, cherry tomatoes and mixed herbs then baked

**Swannington Filet Steak £24.95** GF

Swannington matured beef filet pan fried and served with a blue cheese sauce

**Canard Montmorency £17.95**GF

Breast of Duck pan roasted and served with a sweet and sour cherry sauce

**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)