

# THE PEPPERMILL BISTRO

## Sample Menu

Please be aware these menus are subject to change.

For anyone pre ordering food please contact the bistro for our up to date menus.

### Mains

Taste of pork; slow roast pork belly, bacon wrapped fillet, black pudding, ham hock & mustard pithivier, leek & English mature cheddar potato Terrine, apple ketchup, parsnip, carrots & cider jus £17

Pan roasted mustard glazed lamb rump, lamb sausage, duchess potato, parsnip & chestnut puree, braised puy lentils, crispy kale & balsamic red wine jus £19

Seared venison steak, venison bolognese, cauliflower cheese puree, pickled walnuts, charred shallots, root vegetables, soft herb potato croquettes & port jus £19

Coq au vin; chicken breast cooked in a rich red wine sauce with house cured bacon lardons, button mushrooms & baby onions, carrots & creamy mashed potato £15

Pan roasted smokey salted hake fillet, cannellini beans with chorizo, smoked paprika & lemon, sautéed winter greens, seared queen scallops & squid, kale & chilli pesto £17

BBQ bean cottage pie; mixed beans in a smokey bbq sauce with carrots, mushrooms & leek topped with sweet potato rosti & cheese, buttered winter greens £13

### Grill

10oz Sirloin £23

8oz Fillet £26

Chicken Breast £14

All served with beer battered onion rings, flat mushroom, roast tomato, winter slaw, chunky chips & choice of sauce; brandy peppercorn cream or red wine gravy

Add king prawns in garlic butter or tempura batter £5 extra

All of our main courses come as complete dishes but here is a selection of side orders available;

Chunky chips £3

Beer battered onion rings £3

Garlic ciabatta £3

Honey & thyme roasted root vegetables £3

Dressed mixed salad £3.50