

T H E P E P P E R M I L L

SEAFOOD RISOTTO £9

PRAWNS, MUSSELS, SQUID, HERB OIL, PANGRATTATO.

SAUSAGE ROLL £8

FENNEL, PORK & APPLE, ROUGH PUFF, BROWN SAUCE.

THE ENGLISH ONION £8 (v)(vg)

ONION BROTH, BRAISED, CHARRED, PICKLED, CRISPY ONIONS,
(GARLIC CROUTE, PECORINO).

OCTOPUS CARPACCIO £9

SLOW COOKED OCTOPUS, ROLLED & SLICED, CAPER LEMON DRESSING, FOCACCIA TOAST.

GLAZED BELLY PORK £8

LOW & SLOW BBQ GLAZED, SALT & PEPPER QUAVERS.

THAI PAK CHOI £8 (vg)

MAPLE & SOY CHARRED PAK CHOI, BEANSPOUTS, POACHED CELERIAC, BLACK SESAME.

SURF 'N' TURF £32 **

FILLET STEAK, KING PRAWNS, BUTTER POACHED POTATO, BISQUE CRUMB,
RED WINE JUS.

BREADED COD £26

PEA EMULSION, HERB VELOUTE, HASH BROWN, BONITO HERB CRUMB.

HERB CRUSTED LAMB £29 *

PISTACHIO CRUSTED, FONDANT POTATO, SPINACH AND RED WINE JUS.

TOMATO & ARTICHOKE TARTLET £25 (vg)

BRAISED VEGGIES, SPINACH PASTRY, BUTTER BEANS, OLIVE EMULSION.

CALVES LIVER £25

BUTTER BASTED LIVER, ONION JUS, CREAMED POTATOES, CRISPY ONIONS,
CHARRED SHALLOTS, PANCETTA LARDONS.

BUTTERFLY MACKEREL £25

GRILLED WHOLE MACKEREL, ROLLED YUZU POTATO, YUZU BUTTER,
SAUTÉED GREENS, CRÈME FRAÎCHE.

BLACK ARCTIC WAFFLE £6

VANILLA ICE-CREAM, CARAMEL CRUSHED NUTS, CHERRY COMPÔTE.

MISO TIRAMISU £6

ESPRESSO ICE-CREAM, MISO MASCARPONE, CROISSANT, CHOCOLATE SOIL,
ESPRESSO GEL.

DARK CHOCOLATE CRÈME BRÛLÉE £6

CHARCOAL COOKIE.

SIDES - ALL £5

ROSEMARY SALTED FRIES
SAUTÉED SEASONAL VEG
MIXED SALAD

PRIX FIXE MENU

WEDNESDAY & THURSDAY - ALL NIGHT
FRIDAY & SATURDAY - 5PM-6PM

2-COURSE £28.95 : 3-COURSE £33.95

DISHES MARKED * : £3 SUPPLEMENT
DISHES MARKED ** : £5 SUPPLEMENT

All food created by Jordan Franz 2024

Please make staff aware of any allergies or intolerances