

THE PEPPER MILL

JUNE / JULY MENU

CRISPY PANKO GIANT PRAWN £11 (gf) *

AVOCADO VERDE SAUCE, CHILLI OIL, JALAPENO.

BLACKENED COD CAKE £10 (gf)

CRISPY EGG, PARSLEY VELOUTE.

SUMMER SQUASH LINGUINE £9 (v/vg)

OVEN BLUSHED TOMATO, BASIL AND SAGE CREMA, PECORINO.

DUCK CONFIT SPRINGROLL £10

HOISIN SAUCE, PICKLED CUCUMBER, PINK GINGER.

PASTRAMI HASH £10 (gf)

FRIED POTATOES, RED WINE SAUCE, PICKLED CHILLIES.

MELON & PROSCIUTTO £9 (gf)

CHARGRILLED WATERMELON, PICKLED MELON, CANTOLOUPE SORBET

FRENCH TRIM PORK TOMAHAWK £27

FENNEL STUFFING, CARROT PUREE, APPLE COMPOTE, RED WINE SAUCE.

GRILLED LEMON SOLE £26 (gf)

PARSLEY POTATOES, SWISS CHARD, BEURRE NOISETTE, CAPERS.

PAN ROASTED CORN FED CHICKEN FILLET £26

SMOKED CHICKEN CHOWDER, FONDANT POTATO, CORN, BACON LARDONS,
SALTED CHICKEN SKIN.

ROASTED LAMB RUMP £28 **

MINTED LAMB FAGGOT, CELERIAC, GREENS, RED WINE SAUCE.

CHESTNUT AND WILD MUSHROOM TERRINE £25 (vg)

GLAZED CARROTS, CELERIAC, CHARD & MUSHROOM FRICASSE.

10oz CHARGRILLED RIB-EYE STEAK £30 (gf) ***

SAUTEED GREENS, SKIN ON FRIES, PEPPERCORN SAUCE.

ROCK N ROLL STAR CHOCOLATE FONDANT £8

RASPBERRY SORBET, CHOCOLATE GANACHE.

BAKED VANILLA CHEESECAKE £8

BLUEBERRY COMPOTE, BLUEBERRY JELLY, VANILLA ICE CREAM.

LEMON AND PISTACHIOS £8 (gf)

LEMON CURD, PISTACHIO GANACHE, WHIPPED CREME FRAICHE.

SIDES - ALL £5

ROSEMARY SALTED FRIES
SAUTÉED SEASONAL VEG
MIXED SALAD

All food created by Jordan Franz 2025

Please make staff aware of any allergies or intolerances

PRIX FIXE MENU

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

2-COURSE £29.95 : 3-COURSE £34.95

DISHES MARKED * : £4 SUPPLEMENT**

DISHES MARKED ** : £2 SUPPLEMENT

DISHES MARKED * : £1 SUPPLEMENT