THE PEPPER MILL

AUTUMN MENU

83 BINGLEY ROAD, SALTAIRE

STARTERS

Who Killed The Lamb, T-bone Chop, Koji, Beetroot Blood, Black Garlic | 12* (gf)

Mussels on Toast, Cafe De Paris Emulsion, Sourdough Toast | 10

Beefcake, Cheddar Polenta, Slow braised Ox Cheek, Pickled Shallot | 10 (gf)

Whipped Ricotta, Figs, Walnuts, Hot honey, Rosemary, Toast | 9 (v)

Wild Mushroom Arancini, King Oyster, "Nduja" Pomodoro, | 9 (vg)

MAIN COURSE

XO Duck Breast, Smoked Sweet Potato Puree, Hispi, Cherry Gel, Jus | 26

Crispy Pork Belly, Hock Croquette, Braised Roscoff, Carrot, Fennel, Apple | 25

Wild Caught Salmon, Buttered Mash, Braised Greens, Champagne Velouté, Roe | 25 (gf)

Slow-Braised Lentil Ragu, Wild Mushroom, Crown Prince Squash, Herb Oil, Crispy Sage | 23 (v/vg)(gf)

Steak Au Poivre, 8oz Bar Steak, Fries, Pepper Jus | 26 (gf)

Market Fish, Seasonal Accompaniments | market Price

SIDES

Skin-on Fries, Rosemary Salt, Cracked Pepper | 4.5 (vg)(gf)
Sauteed Tenderstem, Confit Garlic | 5 (vg)(gf)
Creamy Mashed Potato, Truffle, Chive | 4.5 (v)(gf)
Vichy Carrots, Chili Crisp, Yoghurt Dressing | 4.5 (v)(gf)
Mixed Salad, Tomato, Onion, Peppers, French Style Dressing | 4.5 (vg)(gf)

DESSERTS

Chocolate Torte, Miso caramel, Malted Cream | 9 (v)

Poached Pear, Red Wine, Spices, Praline, Coconut Ice-Cream | 9 (vg) (gf)

Blackberry Parfait, Whipped Yoghurt, Masala Granola | 9

Cheese Board, Selection of Cheese, Crackers, Grapes, Chutney | 11*
Supplied by METZ - Farsley

PRIX FIXE MENU
Wednesday & Thursday - All night
Friday & Saturday - 5pm-6pm
2-Course £29.95 : 3-Course £34.95
Dishes marked * : £2 supplement

WHITE

	175ML	250ML	BTL
ZENI, PINOT GRIGIO, ITALY *Crisp & dry, zesty, floral*	7.25	9.75	28
TOUNGE TWISTER, VINHO VERDE, PORTUGAL *Zesty, zingy, refreshing*	8.25	11.25	32
PASK WINERY, SAUVIGNON BLANC, NZ *Vibrant, tropical & zesty*	9.75	13.50	38
BERNON, ALBARINO, SPAIN *Citrus, stone fruit & sea breeze*	10.75	14.75	42
ALAIN ROBERT, VOUVRAY LES CHARMES, FRANCE *Elegant, light & perfectly balanced*	11.25	15.50	44
THE CRUSHER, CHARDONNAY, USA *Rich, creamy vanilla & ripe pineapple*			48
DOMAINE TERNYNCK, CHABLIS 2018, FRANCE *Toasted almonds, apricots & ginger*			58
DOMAINE MICHELOT, MEURSAULT VILLAGE 2021, FRANCE *Rich acidity & great complexity*			95

RED

	175ML	250ML	BTL
WIDE RIVER, SHIRAZ, S.AFRICA *Soft tannins, pepper & hedgerow fruit*	7.25	9.75	28
COQUILLE DE TERRE, OLD VINE CARIGNAN, FRANCE *Blackberry, vanilla & red fruit*	8.25	11.25	32
LES ARGELIÉRES, PINOT NOIR, FRANCE *Light, red fruits, delicate tannins*	9.25	12.75	36
GOUGUENHEIM, MALBEC, ARGENTINA *Sweet forest fruits, full bodied finish*	10.75	14.75	42
DOMAINE PARDON, BEAUJOLAIS VILLAGES, FRANCE *Fruity & ripe, gripping tannins*	11.25	15.50	44
ANTONA GARCIA, TINTO DE TORO , SPAIN *Bursting red fruits, sweet oak & subtle spice*			52
GIUSEPPE LONARDI, VALPOLICELLA RIPASSO, ITALY *Decadent dark chocolate & cherry*			60
CHATEAU TOUR DE YON, SAINT EMILION GRAND CRU 2019, FRANCE *Intense fruit, spice & velvety tannins*			75

ROSE

	175ML	250ML	BTL
COQUILLE DE TERRE, CINSAULT, FRANCE *Candied strawberry & soft aromatics*	7.75	10.25	30
DOMAINE SYLVAIN BAILLY, SANCERRE ROSE, *Red fruits, subtle minerality & floral*	9.25	12.75	36

FIZZ

	GLASS	BTL
VILLA SANDI, PROSECCO, ITALY *Crisp, fresh & elegant*	7.50	34
GOUGUENHEIM, MALBEC ROSE, ARGENTINA Delicate red fruits & soft bubbles	9.25	40
NYETIMBER, MÉTHOD TRADITIONNELLE, ENGLAND *Tiny bubbles & Superb complexity*	16	65
BOLLINGER, CHAMPAGNE, FRANCE *Rich toasty brioche, hazelnuts & peaches*		95

COCKTAILS & BEERS

APEROL SPRITZ	10
LIMONCELLO SPRITZ	10
ELDERFLOWER SPRITZ	10
SARTI SPRITZ	10
NEGRONI	12
ESPRESSO MARTINI	12
OLD FASHIONED	12
SIDECAR	12

DRAUGHT BEER	3.20 / 5.95
ALHAMBRA RESERVA 330ML 6.4%	6
PERONI RED 330ML 4.7%	5.50
TIMOTHY TAYLORS LANDLORD 500ML 4.1%	6
ROTATION IPA 330ML VAR%	6
APPLE CIDER 4.5%	6
GUINNESS 4.1%	5.50
CORONA 0%	4.50
GUINNESS 0%	4.50

AFTER DINNER

LIQUOR COFFEE			8.50
HINE VSOP COGNAC		50ML	9.50
FERNET-BRANCA		50ML	8
PORT		50ML	7
DESSERT WINE	GLASS	7.50	BTL 36