

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

SPRING MENU

83 BINGLEY ROAD, SALTAIRE

STARTERS

BARON'S TOAST, Caramelised Fruit Loaf, Baron Bigod, Candied Nut, Maple Chili | 10 (v)

PIG CHEEK, Carrot Puree, Gochujang, Prawn Cracker | 11 (gf)

CRAB CANNOLI, Buttermilk Dressing, Sicilian Lemon, Roe, Micro Salad | 12\*

CHICKEN CROQUETTES, Manchego, Bechamel, Romesco Sauce | 10

BEETROOT TARTARE, Avocado, Mango, Beetroot Crisp | 10 (vg)(gf)

MAIN COURSE

LAMB RUMP, Smoked Sweet Potato, Savoy, Pistachio | 27\* (gf)

CORNFED CHICKEN, Chicken Mousse, Artichoke Puree, Saffron Tourné Potatoes, Jus | 25

DAY BOAT FISH, Wild Fish, Seasonal Accompaniments | 27\*

CURRIED CAULIFLOWER, Lentil Dhal, Spinach, Onion Pickle, Raita | 23 (v/vg)(gf)

BAR STEAK, Koffman Fries, Peppered Jus | 25 (gf)

FILLET STEAK, Herb Crust, Red Wine Jus, Wild Mushroom Ragu | 34\*\* (gf)

Served Medium Rare

SIDES

SKIN-ON FRIES, Rosemary Salt, Cracked Pepper | 4.5 (vg)(gf)

SAUTEED BROCCOLINI, Confit Garlic | 5 (vg)(gf)

ROAST NEW POTATOES, Garlic, Rosemary, Thyme | 5 (vg)(gf)

SAVOY CABBAGE, Lemon Dressing | 4.5 (vg)(gf)

CAESAR, Gem, Anchovy Dressing, Bacon Crumb, Parmesan | 5

SIDE SALAD, Mixed Leaf, Tomato, Onion, French Style Dressing | 4.5 (gf)

DESSERTS

TARTE AU CITRON, Lemon Curd, Meringue, Lime Gel | 9

TIRAMISU, XO Patron, North Star Espresso | 9

BASQUE CHEESECAKE, Forced Rhubarb, Ginger Reduction | 9 (gf)

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

Dishes marked \*\* : £8 supplement

**WHITE**

	175ML	250ML	BTL
PINOT GRIGIO, CRAMELE RECAS Romania, 11%	7.25	8.75	26
SAUVIGNON BLANC, INKOSI South Africa, 12.5%	7.95	9.45	28
VIOGNIER, AUTANTIQUE IGP France, 13.5%	8.75	10.25	30
PICPOUL DE PINET, FONCASTEL France, 12.5%	9.75	12.5	36
GAVI DI GAVI, CORTE DEL DUCA Italy, 12.5%	9.75	12.5	36
ALBARINO, GOTAS DE MAR Spain, 13%			42
CHARDONNAY, LOUIS LATOUR, MACON LUGNY France, 13%			45
SAUVIGNON BLANC, CLOUDY BAY New Zealand, 14%			55

**RED**

	175ML	250ML	BTL
RECANTOS DE LISBOA Portugal, 13%	7.25	8.75	26
PINOT NOIR, EL DUETO Chile, 13%	7.95	9.45	28
MALBEC, FORTUNA Argentina, 13.5%	8.75	10.25	30
PRIMITIVO, MASSERIA SETTEARCHI Italy, 13.5%	9.75	12.5	36
BORDEAUX, CHATEAU ARGADENS France, 14%			36
CABERNET SAUVIGNON, CYCLES GLADIATOR USA, 13.5%			42
BORDEAUX GRAND VIN, CHATEAU PERRON France 14%			48

**ROSE**

	175ML	250ML	BTL
PINOT ROSE, CRAMELE RECAS Romania, 12%	7.25	8.75	26
LA RIOJA, CARLOS SERRES ROSE Spain, 13.5%	9.5	12	34
WHITE ZINFANDEL, THE PAINTED LADIES USA, 10.5%	8.75	10.25	30
COTES DE PROVENCE, WHISPERING ANGEL France, 13%			48

**FIZZ**

		GLASS	BTL
PROSECCO, FAMIGLIA BOTTER D.O.C EXTRA DRY Italy, 11%		6.75	30
PROSECCO ROSÉ, FAMIGLIA BOTTER D.O.C EXTRA DRY Italy, 11%		7.25	32
CHAMPAGNE, CHARLES JOUBERT France, 12%			50
CHAMPAGNE, MOET France, 12.5%			80
LAURENT-PERRIER CUVÉE ROSE France, 12%			120

**COCKTAILS & BEERS**

APEROL SPRITZ	10	DRAFT BEER - HAWKSTONE LAGER 4%	3.20 / 5.95
LIMONCELLO SPRITZ	10	ALHAMBRA RESERVA 330ML 6.4%	6
ELDERFLOWER SPRITZ	10	PERONI RED 330ML 4.7%	5.50
PASSIONFRUIT SPRITZ	10	TIMOTHY TAYLORS LANDLORD 500ML 4.1%	6
NEGRONI	12	ROTATION CRAFT BEER	6
ESPRESSO MARTINI	12	HAWKSTONE APPLE CIDER 500ML 5%	6
OLD FASHIONED	12	CORONA 0%	4.50
		GUINNESS 0%	4.50

**AFTER DINNER**

LIQUOR COFFEE IRISH, FRENCH, CARIBBEAN, CALYPSO			8.50
HINE VSOP COGNAC		50ML	9.50
FERNET-BRANCA		50ML	8
10YR TAWNY PORT		50ML	7
DESSERT WINE		GLASS 6.50	BTL 32