

The Pepper Mill

MONDAY STEAK CLUB

STARTERS

Ox-tail Arancini, Red Wine Jus, Pecorino, Aioli

Pan Con Tomate, Heritage tomatoes, Toasted Sourdough, Basil, Sea Salt

Whipped Mascarpone, Hazelnut, Pomegranate, Serrano Ham, Croute

Mince On Toast, Guinness Jus, Mature Cheddar, Mustard, Pickle

MAINS

All Steaks Served With Salad & Fries,

Choice of Peppercorn Sauce, Bearnaise Sauce or Red Wine Jus.

Flat Iron Steak

Salt Aged Bavette

Bar Steak (+6 supplement)

Centre Cut Fillet Steak (+12 supplement)

Market Fish (*ask about today's fish*)

Beetroot Risotto

DESSERTS

Chocolate Cremeux, Boozy Cherries, Shortbread Crumb, EVO, Sea Salt

Affogato, Vanilla Ice Cream, Dbl Espresso

Cheese & Biscuits, Three Cheeses, Grapes, Chutney (+3 supplement)

Carrot Cake, Walnut, Cream Cheese, Dulce de Leche

1 Course £16 | 2 Courses £21 | 3 Courses £26

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
JONTY’S DUCKS PEKIN WHITE, CHENIN BLANC, S.AFRICA	Peach, citrus & honey	11.25	15.50	44
DOMAINE TERNYNCK, CHABLIS 2018, FRANCE	Toasted almonds, apricots & striking minerality			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
SOURCE DE ROSEBLOOD, COTES DE PROVENCE	Red fruits, subtle minerality & floral	11.25	15.50	44

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

AFTER DINNER				

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