

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

SUMMER MENU

83 BINGLEY ROAD, SALTAIRE

STARTERS

CHARCUTERIE, Three Meats, Pickle, Olives, Bread | 11

WHITBY CRAB, Lemon dressing, Yuzu, Baby Salad | 12*

BURRATA, Puff Pastry, Heritage Tomato, Pesto, Micro Salad | 10 (v)

OX TAIL ARANCINI, Pecorino Romano, Red Wine Jus | 10

SCALLOPS, Saffron Velouté, Pickled Rhubarb, Serrano Ham | 13* (gf)

MAIN COURSE

BONE-IN PORK CHOP, Peasant Potatoes, Carrot Puree, Apple Ketchup | 24 (gf)

DUO OF VENISON, Haunch & Sausage, Blackberries, Squash, Cavolo Nero, Jus | 28*

SEABASS, Tomato Bisque, Saffron Potatoes, Aioli, Mussels | 24 (gf)

CAULIFLOWER STEAK, Romesco Sauce, Pomegranate, Tofu, Chilli Chickpea | 23 (v/vg)(gf)

STEAK AU POIVRE, 8oz Bar Steak, Fries, Pepper Jus | 25 (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)

Savoy Cabbage, Lemon Dressing | 4.5 (vg)(gf)

Caesar, Gem Lettuce, Anchovy Dressing, Bacon Crumb, Parmesan | 5

Side Salad, Mixed Leaf, Tomato, Onion, French Style Dressing | 4.5 (vg)(gf)

DESSERTS

ORANGE SUMMER PUDDING, Cointreau Syrup, Crème Chantilly, Praline, Orange Zest | 9

SNICKERS, Chocolate Ganache, Caramel, Peanut Parfait | 10 (gf)

BASQUE CHEESECAKE, Strawberry Maceration, Pink Gin, White Chocolate | 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 ** : £3 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
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

ROSÉ D’ENFER, FRANCE	Pale, lively & delicate	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				9.50
FERNET-BRANCA			50ML	8
10YR TAWNY PORT			50ML	7
DESSERT WINE			50ML	
		GLASS	6.50	BTL 32