

Starters

Seasonal Soup (V)	£6
Mackerel two ways; fresh grilled fillet, smoked mackerel pate, rustic croutons & rhubarb relish	£9
Sweet potato, Bath Blue cheese and thyme croquettes, wilted spinach & garlic, parsley aioli (V)	£7
Bruschetta of black olive tapenade, caramelised shallot puree, roasted cherry tomato and rocket (V)	£7
Pressed confit duck leg terrine, sage & hazelnut crumb	£12
Tempura Green Lipped mussels, pea puree, Lilliput caper & dill dressing	£10

Mains

Fillet of Beef medallions, roasted vegetables, red wine sauce and Game chips	£24
Sous vide venison loin with juniper, potato rosti and charred clementine	£22
Herb Crusted pork tenderloin, parmesan potatoes & wild mushroom sauce	£19
Whole Fish catch of the day	£MP
Cod loin, chorizo, tomato and clam sauce	£19
Indian Spiced lentil and chickpea falafel, pineapple concasse & seasonal greens (Vg)	£18
Sweet potato & sage gnocchi, Kalamata olive, sun blushed tomato & fresh sweet basil (Vg)	£16

8oz flat iron £18 10oz Sirloin £24 10oz rib eye £24

*All of our steaks are dry aged for 28 days & cooked on our flame grill for that extra flavor
Served with triple cooked chips & sautéed chestnut mushrooms*

Add a choice of sauce: Peppercorn, Red wine, Blue cheese or horseradish cream £3

We want you to enjoy your meal at The Peppermill, we use allergens in our food so please let your waiter know of any requirements.