

Sample Sunday Lunch Menu

Selection changes weekly

Starters

Seasonal soup (V)

£6

Chorizo & Basil Aranchini with sun blushed tomato puree & garlic aioli

£7

Pressed confit duck leg terrine with a sage & hazelnut crumb

£8

Crab & langoustine cocktail

£9

Mains

The Peppermill is pleased to present you with Devizes first *low 'n' slow* Sunday Roast, all our meat is slow cooked for 10 hours on a low heat to bring you mouth-watering perfection!

We understand that decisions are hard, so we give you the option of two meats on Sundays *low 'n' slow* Roast.

Today's choices are:

Beef brisket

Stuffed breast of Lamb

Pork belly

Free range turkey

All roasts are served with roast potatoes, seasonal vegetables and Yorkshire pudding

Vegetarian, Vegan & Fish dish of the day

Lemon Sole, new potatoes, fennel and a lemon butter sauce

Indian Spiced lentil and chickpea falafel, pineapple concasse & seasonal greens (Vg)

Sweet potato & sage gnocchi, Kalamata olive, sun blushed tomato & fresh sweet basil

All Mains £16