

Starters

Seasonal soup (V)	£6
Home cured salmon, creamed feta & salsa verde	£8
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
Chicken liver pate, caramelised onion marmalade with crostini	£7
Somerset charcuterie board 4 meats, caper berries, olives, cornichons and sundried tomatoes (for 2)	£15

Mains

Fillet of beef medallions, roasted vegetables, red wine sauce and chervil crushed new potatoes	£24
Pan roasted Barbary duck breast, burnt orange mash, pumpkin puree & blackberry jus	£20
Three bone, French trimmed lamb, smoked shallot puree, pan roasted Parisienne potatoes And minted peas	£22
Guinea Fowl, sage polenta, purple sprouting broccoli, prosciutto wrapped asparagus & pancetta velouté	£18
Herb crusted pork tender loin, parmesan mash potato & a wild mushroom sauce	£18
Catch of the day	£MP
Pan roasted North Sea Atlantic cod, spinach new potatoes, sous vide hand dived scallop with a smoked pancetta, apple reduction	£19
Soy glazed bok choy, chard, red pepper & sweet potato stir fry (Vg)	£16
Mixed vegetable tabbouleh with asparagus, rocket, lemon juice and olive oil (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.