

Starters & Light Bites

Soup of the day	£6
Whitebait with lemon mayonnaise	£8
Moules Mariniere pommes frites	£8
Chicken liver pâté with caramelised onion marmalade and crostini	£7
Salt baked beetroot, pickled baby beets, blue cheese mousse and focaccia tuile	£7

Mains

Warm salad of pan fried salt & pepper squid, spring onions, carrot, coriander and dressed salad leaves	£11
Traditional chicken Caesar salad served with anchovies, new potatoes and Caesar dressing	£12
Moules Mariniere pommes frites	£16
Lambs liver & bacon served with creamy mash potato, seasonal greens & onion gravy	£12
8oz Peppermill beef burger served with lettuce, tomato, onion, cheese and Dijon mayonnaise with a side of shoe string fries	£13
The Peppermill steak sandwich served medium rare, horseradish sauce, wild rocket with a side of triple cooked chips	£14
Battered fish, triple cooked chips, garden peas & tartare sauce	£14
Wiltshire ham, brace of free range eggs & triple cooked chips	£12
Risotto of the day	£12
Grilled catch of the day, buttered new potatoes, fennel salad, lemon butter	£14
Fillet of Halibut served with hasselback potatoes, spinach and greek style beans	£22
Persian style lentils, grilled aubergine, black olives with a roasted red pepper and tomato puree	£16
Vegan cheddar cheese burger with wild mushroom, green lentil, sun blushed tomato, chilli sauce and a winter salad on the side (V,Vg)	£14

Steaks

8oz Flat Iron £18

8oz Sirloin £24

8oz Rib Eye £24

12-14oz Rib Eye on the bone £26

All of our steaks are Himalayan salt dry aged for 35 days, marinated in smoked rapeseed oil and fresh thyme.

The steaks are all sous vide and then finished off on our flame grill for that extra flavor.

Served with triple cooked chips, sautéed chestnut mushrooms and a rocket & fennel salad

Add a choice of sauce

Peppercorn / Red Wine / Blue Cheese / Horseradish Cream £3

Sides

Triple Cooked Chips / Shoestring Fries / Seasonal Vegetables / Green Salad / Rocket & Parmesan Salad £3

If you suffer from a food allergy or intolerance and would like to know more about the ingredients we use please ask a member of the team before placing your order.