

## Small plates | While you wait

Marinated olives **£5**    Smoked almonds **£4**  
Anton's home baked bread, bacon butter **£5**    Balsamic baked figs, goats cheese, mint (GF/V) **£6**  
Pork belly bites, wholegrain mustard, maple, puffed pork skin **£8**

### Starters

Curried butternut squash and coconut soup, crispy onions, parsley, olive oil bread (VG/GFO) **£7**  
Trio of salt baked beetroot, goat cheese mousse, toasted walnuts, parsley oil, beet powder (V/VGO) **£8**  
King prawns, in a garlic chili butter, parsley, toasted olive oil bread **£11.50**  
Torched mackerel fillet, fennel, cucumber salad, beet powder, dill emulsion (GF) **£9.50**  
Chicken liver parfait, fig chutney, house pickles, Anton's baked bread (GFO) **£8**  
Crispy duck egg, local asparagus, prosciutto, rapeseed mayo, chive **£9.50**

### À la carte

Pan roasted Stone bass, saffron potato pearls, grilled spring onions, mussel sauce, tempura mussels (GF) **£24**  
Pan seared duck breast, beetroot, duck leg bon bon, potato dauphinoise, cavolo nero, pan sauce **£26**  
Duo of pork, confit pork belly, seared tenderloin, rosemary salt fondant potato, carrot puree miso braised  
chicory, hazelnut soil, crispy kale, cider jus (GF) **£24**  
Chicken supreme, celeriac puree, rehydrated raisins, chili garlic peas, kale, potato rosti,  
chicken butter sauce, parmesan crisp (GF) **£22**  
Wild mushroom spinach risotto, truffle oil, parmesan crisp, parsley (GF/V/VGO) **£18**  
BBQ broccoli, broccoli purée, peanut satay, tempura hispi cabbage, chilli oil, dukkah (VG/GF) **£16**

### From the grill

Peppermill beef brisket burger, 6oz beef patty, slow braised beef brisket, pickles, beef tomato, lettuce, cheddar  
burger sauce, crispy onions, served in a little bakehouse brioche bun, with fries and house slaw **£18**  
10 oz ribeye **£32**    8oz sirloin **£26**    8oz flat iron **£22**  
served with celeriac remoulade, balsamic glazed tomato, roasted portobello mushroom,  
triple cooked chips or Pierre Koffman fries

### Side Sauces

Roasted garlic parsley butter **£1.50**    Chimichurri **£2**    Peppercorn **£3.50**

### Sides

Truffle & parmesan fries **£6**  
Triple cooked chips **£4.50**  
Parmesan & chive pomme puree **£5**  
Miso roasted Hispi cabbage, hazelnut crumb **£4**  
Rocket salad, pickled onion, parmesan **£4**  
Beef fat Bromham carrots, crispy onion **£4**

A discretionary 10% service charge will be added to the bill  
V=Vegetarian VG= Vegan VGO= Vegan option GF= Gluten Free

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*We follow strict procedures when preparing food that contains allergens, however we cannot guarantee that any of our dishes are 100% allergen free.  
Please speak to a member of staff if you have any special dietary requirements*