



THE

TAP

AT THE PEPPERMILL 

Nibbles

Smoked almonds	£4
Hummus with flatbread strips	£6
Pierre Koffman fries	£5
Parmesan & truffle fries	£6
Nocerella olives	£5
Marinated anchovies	£6
Manchego & local honey	£6

Small Plates

Chicken wings with a choice of BBQ, hot or blue cheese sauce	£8
Salt & pepper squid	£2
Truffled beef croquettes	£9
Honey glazed pork belly bites	£7
Pata Negra Iberico ham 75g	£12

Pizza

Margherita	£10
Pepperoni	£11
Ham & mushroom	£12
Nduja, roquito peppers	£13
Hot Pepperoni, jalapeno, capers	£13
Goats cheese, red onion & rocket	£13
Fruit Pig charcuterie	£16

Charcuterie Board

All charcuterie is sourced from The Fruit Pig Company and includes Hartgrove coppa, fennel & white pepper salami, Dorset chorizo picante, pink peppercorn & cider salami and wild venison chorizo served with a selection of pickles and bread. **£15**

Cheese Board

A selection of cheese to include a stilton, brie, cheddar and goats. Served with walnuts, celery, handmade crispy flatbread and chutney. **£15**

Craft Ales on Draught

This is a sample of some of the Craft Ales we will be supplying. These may change on a regular basis please go to the bar to see what we have on offer today

Plotline - Stout	4.4%abv	£6
Jester Hazy Pale Ale	4.6%abv	£6
Velveteen - Stout	4.8%abv	£6
Brian can't surf	6.5%abv	£8
So.LA - Pale Ale	4.5%abv	£6
Nashoba - Pale Ale	6.2%abv	£6
Arbour Gluten free lager	5.2%abv	£7
Shangri-La Pale Ale	4.2%abv	£6
Neon Raptor Retro Racer IPA	4.6%abv	£7
Polly's Little Petal Pale Ale	5.4%abv	£7
Vedant Lightbulb Pale Ale	4.5%abv	£6

Many other craft ales available by the can for sale on or off the premises