

The Pepperpot Restaurant Take away menu 01263 837 578

Take away opening Hours

Thursday: 5.00 pm till 9.00 pm **Friday:** 5.00 pm till 9.00 pm **Saturday:** 5.00 pm till 9.00 pm

Sunday: 12:00 pm till 3.00pm (Sunday roast Available)

Please place your order preferably one day prior.

1. Phone **01263 837 578**, Place your order with date and time required, Make Card payment
2. To collect, Come in to the car park and enter through the patio doors

1 Goat cheese in pastry £6.95

Goat cheese with tomato & basil wrapped in thin pastry, baked, served hot with a red onion marmalade and our freshly baked bread

2 Devils kidney £5.95 Gluten free (without the Bread)

Pan-fried Lamb kidneys flavoured with onion, garlic, Worcester sauce and mustard, served piping hot with our freshly baked bread

3 Prawns catalane £7.50 Can be Gluten free (without the Bread)

Large peeled prawns Sautéed with parsley butter, Chorizo, Sage, garlic, chilli, and a drizzle of white wine Served with our freshly baked bread

4 Antoine's Liver parfait £5.95 Can be Gluten free (without the Bread)

Smooth Duck and chicken liver parfait flavoured with brandy, Port & Madeira served with gherkins and our freshly baked bread

5 Baked crab Thermidor £8.95 Can be Gluten free (without the Bread)

Local crab served hot with a cheese sauce flavoured with brandy and mustard Served with our freshly baked bread

6 Scandinavian platter £8.95 Can be Gluten free (without the Bread)

Large peeled prawns, Smoked mackerel, smoked salmon, and smoked trout, served with lemon, onion ring and our freshly baked bread

7 Chicken and mushroom Cassolette £5.95 Can be Gluten free (without the Bread)

Sautéed diced chicken, mushroom, shallots, and bacon finished with cream and tarragon Served with our freshly baked bread

8 Timbale of Prawns £7.95 Can be Gluten free (without the Bread)

Timbale lined with smoked salmon and filled with prawns, diced tomatoes, avocado and a Marie rose sauce Served with our freshly baked bread

Vegetarian Main course

22 Nuts Wellington £15.95

Chestnut, walnut, celery, mushroom, leek and almond, in a thin puff pastry baked and served with a red wine and rosemary sauce, potato galette and vegetables

23 Chickpea Roast £15.95

Chick pea walnuts mushrooms and coriander wrapped in puff pastry and baked served with a mustard sauce Served with potato galette and vegetables

25 Lentils Chili £15.95 (Vegan) Can be Gluten free (without the Bread)

Le Puy lentils, diced vegetable, tomatoes, nuts, beans and chilli Served with freshly bake french baguette and pillaf rice

Fish Main Course

32 Filet of sole baked £17.95

Open puff pastry topped with tomato concassée and filet of sole, finished with parmesan and a saffron sauce Served with potato galette and vegetables

33 Bouillabaisse £16.95 (can be GF)

Fish stew of salmon, prawns, sea bass white fish flavoured with garlic, onion and tomatoes topped with garlic croutons and grated cheese and garlic sauce Served with freshly bake french baguette and pillaf rice

34 Salmon en croute £15.95

Filet of salmon with spinach and cream cheese wrapped in puff pastry and served with creamy parsley sauce, Parmentier potato and vegetables

Meat Main Course

51 Chicken Breast with goat cheese and bacon £16.95 Gluten free

Chicken breast stuffed with goat cheese wrapped in thin bacon, roasted with a thyme sauce Served with potato galette and vegetables

53 Pork Normandy £16.50 Gluten free

Filet of pork sautéed with apples and a creamy Calvados sauce Served with potato Galette and vegetables

54 Steak and Kidney Pie £16.90 (can be GF)

A full flavoured pie topped with short pastry served potatoes galette and vegetables

55 Escalope of veal in Bread crumbs £17.95 Gluten free

Thin Escalope of veal in bread crumbs pan fried served with a Madeira sauce Served with potato galette and vegetables

56 Shanks of Lamb £18.50 Gluten free

Shank of lamb pot roasted with red wine and herbs Served on the bone with potato galette and vegetables

57 Sirloin pepper steak £18.95 Gluten free

Sirloin steak grilled and served a green peppercorn sauce Served with potato galette and vegetables

58 Venison grand Veneur £18.95 GF

Loin of Venison pan roasted and served with a light peppery sauce finished with red currant Jelly Served with Galette potato and vegetables

60 Roast available on Sundays' lunches, changes weekly please ask.

Side Order

91 Mixed leave salad Gluten free

£3.50

92 Freshly baked mini French baguette

£2.10

Dessert

Individual desserts of the day at **£4.75** please ask when you call

Whole Cakes & tarts

Bread and butter pudding **Whole pudding (8/10 portion) £32.00**

Ingredients: Brioche, milk, eggs, sugar, vanilla raisin rum

Chocolate & Orange truffle cake **Whole cake (8inches 8/10 portion) £32.00**

Ingredients: Dark chocolate, butter, Eggs, Cream, sugar, orange Grand Marnier

Tiramisu **Whole cake (8inches 8/10 portion) £32.00**

The classic Italian dessert flavoured with Mascarpone, sponge finger coffee and Amoretto.

Blackcurrant délice **Whole cake (8inches 8/10 portion) £32.00**

Layer of light sponge with a full flavoured blackcurrant mousse

Cheese cake **Whole cake (8inches 8/10 portion) £32.00**

Choose from Passion Fruit, lemon, Lime, or Raspberry and white chocolate

Iced nougat Glacé Gluten free **Whole Log (5/6 portions) £18.00**

A light iced creamy Nougat flavoured with caramelised almonds served with red fruit coulis

Tarts

French Apple tart **Whole tarts:** 6/8 portion (9.5 inches): **£24.00**, 8/10 portion (11 inches): **£32.00**

Pear and almond tart **Whole tarts:** 6/8 portion (9.5 inches): **£24.00**, 8/10 portion (11 inches): **£32.00**

Lemon tart **Whole tarts:** 6/8 portion (9.5 inches): **£24.00**, 8/10 portion (11 inches): **£32.00**

Apricot and almond tart **Whole tarts:** 6/8 portion (9.5 inches): **£24.00**, 8/10 portion (11 inches): **£32.00**

FOOD ALLERGIES and INTOLERANCES Please speak to Debbie or Antoine about the ingredients in your meal, when making your order. Thank you.