

'Uncle Sams' Dunkin' Doughnuts!

Five delicious sugared mini doughnuts – absolutely perfect – just to dunk! Served with a warm chocolate dipping sauce.

Hot Toast 2 slices

Served with our own luxury hand-made preserve and butter.

Toasted Tea Cake £2.45

Hand baked teacake, lightly toasted and served with butter and our own hand-made luxury preserve.

Home-baked Scone

Home baked fruit medley scone, served buttered –

with luxury preserve

Luxury preserve & whipped cream

Chocolates on the Square perfect for sharing

Indulge yourself with a selection of 8 of our luxurious Belgian Chocolates, then sit back and relax!

Breakfasts

Traditional English Breakfast

Available until 12.00 noon.

Grilled bacon, tomato, fried or scrambled egg, beans, buttered mushrooms and a slice of white or whole meal toast with marmalade.

Scrambled Eggs – Chef's Special!

The best scrambled eggs ever! Light, fluffy, creamy scrambled eggs served on a griddled wholemeal bap.

Beans on Toast

1 slice white or wholemeal toast

Beans with cheddar cheese topping

Welsh Rarebit

Crusty Farmhouse bread dressed with a rich mustard, cheddar cheese, onion and crème fraîche sauce. All piled on top of crusty Farmhouse bread and then grilled until bubbling.

Croque-Monsieur

A classic Parisian Cheese & Ham layered toasted sandwich served on rustic farmhouse bread. Topped with our own aged grated Gouda cheese and grilled until bubbling and golden.

Croque-Madame

As above but served with a fried egg on top.

Classic Cheese on Toast

Two slices of white or wholemeal toast topped with either –

Traditional un-pastuerised Red Leicester Wholegrain mustard & brown ale cheddar
Chives & shallots cheddar

Horseradish & parsley cheddar

Lancashire mature cheddar.

Finished with either sliced tomatoes or onions.

Beans may be added at an extra **£1.40**

Savoury Light Bite Snack Selection

All served either hot or cold with a generous dressed mixed side salad

Quiche of the Day

Sausage Roll

Cornish Pastie

Hand made Individual Pork Pie

Mixed House Special Olive Bowl.

Side orders

Beans

Coleslaw

Freshly baked bread roll and butter

Bread and Butter slice

Coronation Chicken Wrap

Succulent chicken breast is combined with our home made coronation sauce with diced peppers, onions & apricots then wrapped in a soft tortilla and served warm. Presented with a generous, fresh mixed and dressed side salad.

Jacket Potatoes.

Hot Jackets with a delicious choice of fillings served with a generous dressed mixed side salad.

Plain with butter

Beans or Cheese or Coleslaw

(plus 1.25p for each combination)

Chives & shallots cheddar melt & sliced tomatoes

Ham with mustard & brown ale cheddar melt

Beef with Horseradish & parsley cheddar melt

Hot pork & stuffing with apple sauce

Pancetta Bacon, Sun-dried tomatoes and creamy Cornish Brie

Tuna & cucumber in a creamy mayo

Creamy Blue Stilton topped with chopped apricots & rich chutney

Nut coated cream cheese lightly flavored with garlic & topped dressed with tropical fruit mix

Classic Chilli Carne finished with a crème fraiche topping.

Soup Selection

A generous helping of good hearty soup. Served with a warm freshly baked crusty bread roll & side salad – a meal in itself.
Chicken – Mushroom - Oxtail -
Minestrone - Venison

Fish soup Special

served as above

Lobster Bisque - Crab Bisque -

Ciabatta Topped with Goats Cheese and Honey & Walnuts

Warm Ciabatta bread roll topped with creamy Somerset grilled goats cheese. Sprinkled with chopped walnuts and finished with a drizzle of honey. Served with a generous mixed dressed side salad.

Sandwiches, Toasties, Panini & Baguettes Lunch Specials

All served with a generous fresh mixed salad garnish and accompanied by a serving of one of the salad dishes from our patisserie counter.

Or -

On their own with a serving of crisps –

Sandwiches & Toasties –

Toasted Paninis, Baguettes –

Sandwiches & Toasties available on white or wholemeal bread

Famous for our Sandwiches –
Delicious, true deli' Fayre!

(Please see the separate listing for the extensive filling selections available).

Aberdeen Angus Beef Burger

A giant 7oz Aberdeen Angus Beef Burger served in a large soft floured bap spread with onion marmalade and filled with a fresh salad. Served with a portion of hand cooked crisps and a rich tomato salsa dip.

Double Egg Omlette

Freshly made with local eggs and served with a crisp side salad.

Plain

with a choice of any two fillings

Mature or Mild Cheddar – Cheddar with Chives & Shallots – Smoked Scottish Cheddar – Feta - Blue Stilton – Brown Ale & Mustard Cheddar – Fresh Tomatoes – Pancetta Bacon – Farmhouse Ham - Mushrooms – Olives – Mortadella Sausage – Sundried Tomatoes (choose any two fillings)

Salad Main Meal Selection

Farmhouse Roasted Ham
Roast Pork & Stuffing
Roast Chicken
Roasted Topside of Beef
Farmhouse Mature or Mild Cheddar
Deluxe Quiche of the day

All made to order with our own speciality fayre from the counter – served with a generous mixed & dressed salad and grapes, a portion of homemade creamy coleslaw or one of our other daily homemade salad dishes.

Accompanied by a freshly baked warm bread roll and Peppercorns own handmade chutney, cranberry or horseradish sauce.

Vegetable Medley Frittata

A hearty and wholesome dish of slow roasted mixed Mediterranean vegetables set in lightly whipped eggs and topped with sliced tomatoes and a generous topping of melted cheese. Served with a freshly baked bread roll and salad garnish.

Classic Greek Feta Salad

Genuine Greek Island Feta cheese tossed in a dressed crisp mixed salad. Topped with sweet peppers, house speciality mixed olives and home cooked chunky wholemeal croutons. Accompanied with a freshly baked warm bread roll and butter to complete the meal.

Ploughman's Platter

Your choice of either a traditional hand raised Pork Pie or a classic cheddar cheese - served with a warm freshly baked crusty bread roll, mixed salad, pickled onions, coleslaw and chutney.

Pancetta Salad bowl House Special

Pancetta bacon served hot over a tossed mixed salad with sundried tomatoes, large Italian green olives & sweet peppers. Finished with our house special Italian style dressing & topped with original Parmigiano Reggiano. Served with a freshly baked bread roll

Pate of the Day Luncheon

A generous portion of our luxury house pate served on a bed of tossed mixed and dressed salad with grapes & drizzled with either hot red currant sauce or rich cranberry sauce. Accompanied by 2 slices of wholemeal or white toast & butter.

Cheese Board Special Platter **(Ideal for sharing)**

Your choice of any three of our speciality cheeses from the counter – served with a freshly baked crusty roll, a generous dressed salad and grapes, creamy homemade coleslaw & a serving of our hand made chutney. **(Why not try our ‘real’ Red Leicester – Un-pasteurised & handmade locally - down on the farm!)** To include Roquefort please add an additional £1.60

Moroccan Chicken

Chargrilled Chicken fillets in a Moroccan style sauce with honey, apricots and butternut squash. Served with a fruity and lightly spiced couscous.

Chilli Con Carne with Basmati Rice

Spicy minced beef cooked with aromatic spices, kidney beans and red and yellow peppers. Served with fragrant basmati rice and accompanied by a freshly baked crusty bread roll and butter.

Mediterranean Deli’ Platter **(ideal for sharing)**

A superb combination of the best Parma Ham from the Parma Region of Italy, Assorted Salami slices, Classic Italian Olives, Sun dried tomatoes, Greek Feta and a wedge of Camembert. Served with a freshly baked bread roll and butter. (Extra bread rolls available £1.10)

Italian Spicy Meatballs & Spaghetti

Classic Italian spaghetti topped with spicy meatballs and smothered in a rich garlic, basil & tomato sauce. Served with a warm Ciabbata roll & butter.

3 Cumberland Sausage & Cheesy Mash

3 tasty traditional Cumberland sausages in a rich onion gravy. Served with baked cheesy mashed potatoes, mixed baby vegetables.

Rich Beef Stew with Horseradish Duff & Giant Yorkshire Pudding

Succulent chunks of slow cooked beef with a rich gravy. Served with baby vegetables in a giant Yorkshire Pudding.

Salmon & Spinach in Tarragon Sauce

Fillets of Salmon sandwiched with spinach in a delicate creamy tarragon and white wine sauce finished with a hint of vermouth and lemon.

Served with Rosti potato fritters and baby vegetables.

Slow Cooked Lamb Shank

Slow cooked succulent melt in the mouth Lamb Shank in a red wine and rosemary gravy. Served with baby mixed vegetables and creamy buttered mashed potatoes.

Cannelloni with ricotta, spinach & Goats Cheese

Spinache Cannelloni pasta filled with ricotta cheese in a cream of spinach and goats cheese sauce. Served with a griddled rosemary flatbread and a salad garnish

Superb Speciality Dessert Menu

And to finish! – Made to order -

Peppercorn's Double Cream Ice Cream Desserts

Double Delight

Two Scoops of our famous double cream Ice cream, finished with a fan wafer, sauce topping and whipped cream. With 7 flavours to choose from you'll want to come back for more!

Sundae Best

Three scoops of our delicious luxury ice cream, swirled with a sauce dressing, chopped nuts and finished with a wafer biscuit, whipped cream and chocolate chippings

Hot Muffin Sundae

A choice of a muffin from the counter served hot with our luxury ice cream, swirls of whipped cream, sauce dressing & finished with toasted nuts and a fan wafer biscuit

Cool Mint Fling

Cool Mint Mousse on a biscuit base drizzled with rich chocolate sauce and topped with a chocolate mirror glaze

Home Made Cakes

Always a large selection of mouthwatering homemade cakes available from the counter!

May be served with ice cream

Or whipped cream

Like it hot? - just ask!



Hot Desserts

Sticky Toffee & Banana Sponge Pudding

A delicious steamed pudding!
Served hot with homemade creamy custard.

Caramelised Apple Sponge Pudding

Sliced Apples, sultana's and cinnamon sponge pudding topped with a rich caramel sauce. Served with creamy homemade custard.

Hot Muffin With Creamy Homemade Custard

Blueberry & Redcurrant/Triple Chocolate
(Check availability of choice at counter)

(All cakes from the counter carry an additional 40p VAT & service charge above the take a way price)