

Wines

	Sml	Lrg	Bottle
White Wines			
1 Santa Serena Sauvignon Blanc (Chile)	3.60	4.65	13.95
A very clean and citrusy sauvignon blanc with bags of flavour and great balance.			
2 Zarapito chenin Torrontes (Argentina)	3.65	4.70	13.95
A very light and fresh wine and ripe, fruit salad palate.			
3 Pinot Grigio Trulli (Italy)	4.70	5.70	17.95
Dry and very crisp with great fruit and a hint of spice.			
4 Frascati Superiore ,Villa Morena (Italy)			15.50
Light but with the background strength and taste of ripe grapes.			
5 Muscadet, Fief de la Brie (France)			16.95
A zestful nose, dry crisp wine, light in character with good fruit and refreshing style.			
6 Marques de Caceres Blanco (Rioja- Spain)			17.25
Very fresh with a slightly exotic touch, very fruity and charming on the palate.			
7 Chablis, a Bretin (France)			25.95
This elegant wine has good steely acidity.The typical young Chardonnay bouquet of lemons and a lasting finish.			
Rose Wine			
8 Santa Serena Rose (Chile)	3.85	5.15	14.95
Crunchy red berry fruit character on the nose and palate.			
9 Sartori Pinot Grigio Blush (Italy)	3.85	5.15	15.25
Crisp, clean summer fruit flavours.			
10 Rosé Marques de Caceres (Rioja-Spain)			15.75
Charming bouquet of red berries, lusciously fresh and fruity on the palate with good structure.			
Red Wine			
11 Santa Serena			
Cabernet Sauvignon Merlot (Chile)	3.60	4.65	13.95
Blackcurrant flavors softened by juicy, plummy fruit.			
12 Zarapito Malbec Bonardo (Argentina)	3.65	4.65	13.95
A rich fruity malbec working with the spice of Bonardo.			
13 Sangiovese (Italy)			14.50
Stylish well developed bouquet Soft & fruity with good depth.			
14 Cotes de Rhone (France)			19.50
Wine with a good dark colour, soft and fruity on the palate and a good depth of flavour.			
15 Montepulciano Abruzzo (Italy)			14.50
Deep ruby red, delicate aromas of liquorice, forest fruits with soft tannins and a long finish.			
16 Marques de Caceres Crianza (Rioja – Spain)	5.00	6.50	19.95
Good depth of color, soft vanilla bouquet perfectly balanced.			
17 Fleurie, la Chapelle des Bois			26.00
A soft, fruity and inviting wine.This "Cru" is referred to as the Queen of Beaujolais.			
Champagne			
18 Baron de Beaupre, Brut, NV			34.50
Dry and fresh with a lasting mousse.			
19 Moet and Chandon Brut Imperial			45.00
Perfectly balanced with well rounded palate with a long lasting flavours.			

Desserts

Tiramisu Parfait and a coffee syrup	£4.75
Strawberry Cheesecake and fruit coulis	£4.75
Apple Pie and hot custard	£4.75
Chocolate Fudge Cake with a choice of cream or ice cream	£4.75
Ice Cream Selection in a brandy snap basket and fruit coulis	£4.75
Continental Cheese Selection with grapes, celery, chutney and biscuits	£6.50
Or for two to share	
Chocolate Fondue with fresh fruit and marshmallows	£7.50

Coffee and Tea

Americano	£1.75
Filter Coffee	£2.00
Espresso	£2.00
Double espresso	£2.25
Tea	£2.00
Herbal teas	£2.00
Latte	£2.25
Cappuccino	£2.25
Floating coffee	£2.95
Liqueur coffee	£3.95

Beers

Kronenbourg pint	£3.40
Amstel pint	£3.25
Peroni 330ml	£3.10
Becks 275ml	£3.10
Hook Norton 500ml	£3.25
Budweiser 330ml	£3.10
Black Sheep 500ml	£3.25
Magners 568ml	£3.95



Menu

Tapas & Starters

Starters can either be served as part of a tapas tower or as an individual starter plate

	Tapas	Starter
Cajun Breaded Chicken served with B.B.Q dipping sauce and salad	£3.95	£4.95
Marinated Red Mullet with braised fennel, orange segments and seasonal leaves	£4.50	£5.50
Oven-baked Portobello Mushrooms stuffed with sundried tomatoes, mozzarella with rocket and balsamic reduction	£3.50	£4.95
Melon wrapped in Parma Ham with rocket, dressed in orange and mint	£4.50	£5.50
Deep-fried Brie with chutney and mixed leaves	£3.95	£4.95
Chorizo, Melon and Artichoke Salad	£4.75	£5.25
Feta Salad cherry tomatoes and feta with a dressed salad	£3.50	£4.50
Black Tiger Prawns pan fried in garlic butter and finished with fresh coriander	£5.95	£6.50
Spicy Spanish Meatballs in a tomato sauce (tagliatelli added to starter)	£3.95	£4.95
Caprice Salad tomato, buffalo mozzarella and olives finished with pesto	£3.50	£4.50
Potato Bravas fried potato with paprika served in a spicy tomato sauce	£3.50	

Build your own Tapas Tower:

Any 3 dishes for **£9.95**

Any 6 dishes for **£19.75**

Peppers Deli Platter

Parma Ham, Salami, Speck, Olives, Artichoke, Feta and Ciabatta Bread	
For One	£6.50
For Two	£11.95
Green Salad	£2.50

Pasta

Spaghetti Bolognaise freshly made the Italian way	£6.95
Lasagne with side salad	£8.50
Spicy Spanish Meatballs tagliatelli with sundried tomatoes in an arabiata sauce and fresh coriander	£8.50
Smoked Salmon Tagliatelli with sundried tomato, spring onions in a white wine cream sauce	£8.95
Chorizo Penne in a creamy pesto sauce, with wilted rocket and parmesan	£9.75

Pizzas

Margarita peppers pizza sauce topped with mozzarella and basil	£5.95
Hawaiian parma ham and pineapple	£7.50
B.B.Q Chicken B.B.Q. sauce with fresh chicken, green peppers and red onions	£8.50
Diavola salami, pepperoni, olives and jalapeño peppers	£8.50
Fromaggi smoked scamorza, gorgonzola, parmesan and mozzarella	£7.95
Stagioni olives, artichokes, mushrooms and parma ham	£7.95
Extra Toppings:	75p
Cheese, Parma Ham, Salami, Pepperoni, Chicken, Pineapple, Mushrooms, Mixed Peppers, Red Onions, Olives, Jalapeños, B.B.Q. sauce.	

Breads

Garlic Bread	£2.25
Cheesy Garlic Bread	£2.50
Ciabatta with pesto, olive oil and balsamic	£2.75

Grills

Peppers Home Made Burger with chips, mixed salad and tomato relish	£8.95
8oz Gammon Steak with pineapple or egg, chips, cherry tomatoes, and mushroom	£11.95
New-York Style Chicken breast of chicken with B.B.Q. sauce topped with parma ham and cheese with potato bravas and mixed salad	£12.50
Mixed Grill rump steak, gammon, chicken, sausage, mushrooms tomato and fat chips	£13.95
16oz T-BONE from the shortloin this cut includes both sirloin and fillet on a T-shaped bone	£21.95
10oz RIBEYE juicy, tender with more marbling giving greater depth of flavour	£16.50
8oz SIRLOIN centre section of the shortloin, which consistently produces great flavour and texture	£14.95
6oz RUMP	£9.95
12oz RUMP a lean cut from the round end producing great flavour	£16.50

All Steaks are served with field mushrooms, cherry tomatoes and fat chips

Surf and Turf

Why not add a prawn skewer to your meal for an extra **£2.95**

Extras can be added at **£1.25 per item:**

Peppercorn, Blue Cheese, Garlic Butter, Garden Peas, Fried Onions, Coleslaw, Mixed Salad, Fried Egg

All our meat has been naturally raised and individually selected from British and Irish farms

All Weights are approximate pre-cooked weights