



PEPPERS

- EST. 2015 -

EATERY + COCKTAILS

SMALL SHARES

Selection Of Artisan Olives (v, ve) toasted sourdough focaccia, fresh basil & cashew nut pesto

Steamed Edamame (v, gf, ve)★ sprinkle of moldon salt, fried shallots

Spicy Garlic Steamed Edamame (v,qf,ve)7 sprinkle of moldon salt, japanese garlic & shichimi seasoning

Corn On The Cob (af) chilli garlic butter, parmesan cheese & lime, chipotle mayo

Homemade Hummus (v, ve) freshly grilled flat bread

Halloumi Fries★ honey, hazelnuts & harissa cream

Guacamole (v. ve)★ freshly made every day with avocados, lime & coriander, mild red chillies. Served with homemade tortilla crisps

Crispy Bufalo Fried Cauliflower (ve) 12 voodoo sauce

Italian Bresaola & Burrata Antipasti 18 rocket salad, cherry tomatoes, Sicilian lemon, shaved 24 month aged parmigiano reggiano, E.V.O oil, fresh basil

Japanese Dumplings Gyoza	1:
Choose from:	

Prawn | Duck | Chicken | Pork | Tofu & Vegetable (v)

sweet chilli sauce & goma wakame

Grilled Chicken Satay Skewers (gf) ★ 12 (Marion Grasby's satay peanut sauce)

Golden Chicken Tenders honey mustard sauce

Original Louisiana Voodoo Chicken Wings blue-cheese sauce

Sticky Teriyaki Korean **BBQ Chicken Wings**

Gochujang glaze, sesame seeds, crispy shallots

Salt & Black Pepper Calamari * lemon aioli

King Prawns In Tempura Batter★ sweet chilli sauce

14

13

22

Voodoo Jumbo Shrimps prawn crackers, blue-cheese sauce

Chilli & Garlic Butter **Pan-Fried King Prawns**

Loaded Nachos

11

seasoned homemade tortilla chips layered with oozy combo of melted aged cheddar and emmental cheese, sour cream, fresh tomato & red onion salsa and homemade quacamole, topped with jalapeños

Chilli Beef Nachos★

all goodness of loaded nachos with generous topping of 6h slow cooked chilli beef

Beef Fillet Steak Teriyaki Skewers 20

Aromatic Shredded Duck Salad★

(Starter or Main) wonton crisps, hoisin sauce & salad of spring onions, shaved carrots, lemon grass, cucumber, red pepper, peanuts, coriander

Bao Bun

steamed fluffy chinese bao bun filled with pulled crispy duck, hoisin sauce, spring onions & cucumber

1/4 Aromatic Crispy Peking Duck Pancakes★

6 pancakes, cucumber, spring onion, hoisin sauce & chilli oil

BBQ Smoky Pork Baby Back Ribs (qf) 12 BBQ Pork Belly Strips (qf)

TACOS

All served with house-made corn tortillas

Vegan Chicken (ve) fresh taco slaw, quacamole, pickled red onions, vegan chipotle mayo, fresh lime, charred corn

Vegan Korean Beef (ve) gochujang marinated vegan beef, fresh taco slaw, pickled cucumber, vegan chipotle mayo, fresh lime, charred corn

Buttermilk Chicken Strips* crispy fried chicken, fresh taco slaw, guacamole, pickled red onions, chipotle mayo, fresh lime, charred corn

Fish Tacos★ john dory fish fillet in tempura coating, fresh taco slaw, pickled cucumber, basil mayo, coriander, fresh lime, charred corn

Prawn Tacos zingy chipotle lime marinade, soft corn tortilla, fresh taco slaw, avocado sauce,

rocket, coriander, fresh lime, charred corn Beef Barbacoa★

slow braised & pulled beef cheeks, fresh taco slaw, quacamole, toasted mexican cheese, coriander, fresh lime, charred corn

Platter of 5 Loaded Chilli Beef Tacos 25 homemade blue-corn tortillas, fresh taco slaw, jalapeño peppers, mexican grated cheese, sour cream, fresh lime, charred corn & scrumptiously generous amount

of slow cooked chilli beef

Grilled Halloumi Burger★ halloumi cheese, lettuce, roasted peppers, hummus, skin-on fries & fresh charred corn

PEPPERS BURGERS & CO

Pulled Blackened Cajun Chicken Wrap

rocket, cucumber, sour cream, fresh house slaw, toasted tortilla, skin-on fries & fresh charred corn

Double Patty "Gourmet Burger"★ 22 two 3.5oz angus beef patties, mature cheddar, rolled pork pancetta, homemade tomato chutney, gherkin, lettuce, skin-on fries & fresh charred corn

Slow Cooked Pulled **Beef Cheek Burger** aged cheddar, skin-on fries, house slaw &

fresh charred corn

Pulled Pork Sloppy Joe mature cheddar, skin-on fries, BBQ sauce & fresh charred corn

Pulled Duck Burger* japanese house pickled cucumbers & carrots, hoisin, sweet fries & fresh charred corn

Vegan Pulled Beef Sloppy Joe (ve) 22 vegan mature cheddar, skin-on fries, BBQ sauce & fresh charred corn

"Beyond Meat com."(ve)★ ultimate plant based/vegan burger served with skin-on fries, vegan cheddar & fresh charred corn

ADD ONS

Garlic Flat Bread (v)	9
Skin-on Fries (v,gf)	6
Sweet Potato Fries (v,gf)	7
Trio Fries Selection (gf)	10
(skin-on fries, sweet potato fries & root	

vegetable fries) herby garlic mayo, parmesan, crispy shallots

Rocket Salad (qf) parmesan shavings, balsamic reduction

Char-grilled Broccoli (v, gf, ve) sweet tahini dressing

★ = best sellers gf = gluten free v = vegetarian

STEAKS -

We've partnered with award wining (2023 WORLD STEAK CHALLENGE-BRONZE MEDAL WINNER) artisan butchers **M BROTHERS** to bring you the best of Croatian pasture raised, free range Angus Beef. All beef that we use in Peppers has been 45days dry aged to further intensify the flavour and bring the best in experience. Absolute winner !!!

These steaks are priced per 100g and are dependent on what we have in stock. They are generally 300g.

New York Strip Steak	
(Sirloin Steak)	16/100

Fillet Steak 17/100g

Boneless Rib-Eve Steak* 17/100g

Served with homemade miso butter, skin-on fries w rosemarry salt, cognac peppercorn sauce & beer-battered onion ring

Add on **Blue Cheese** Peppercorn Sauce

New York Style Cheesecake *	
wild berry coulis	
Vegan Chocolate Fondant (ve) ★	

Nutella Crêpes With Smashed HazeInuts salted caramel sauce

White Chocolate Tiramisu Trifle * layered savoiardi biscuits dipped in

freshly brewed espresso coffee, covered in mascarpone, bailey, kahlua & white chocolate moose, topped with cocoa dusting & white chocolate shavings

All prices are in EURO

Our menu is designed to share and may not arrive together.

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Please let us know if you have any food allergies or special dietary needs · while we endeavour to accomondate requests for food allergies or intorlerances, we cannot guarantee completely allergy free meals. This is due to the potential of trace allergens in the working environment and food supply.