

SERVING  
HOURS  
TUE - SUN  
12.00 PM  
08.00 PM

# the peppermill

TAKEAWAY  
AVAILABLE  
TUE - SUN  
12.00 PM  
08.00 PM

## STARTERS

- T/A
- SOUP OF THE DAY €6.5 €5  
With our homemade bread cfva
  - GOLDEN FRIED €7.5 €6.5  
GARLIC MUSHROOMS  
With garlic aioli dip
  - SMOKED FISH €9.95 €8.5  
POTATO CAKE  
Buttered spinach topped  
with a golden fried poached  
egg and Hollandaise cfva
  - WARM GOATS €9.5 €8.5  
CHEESE SALAD  
Deep fried goats cheese,  
marinated beetroot, toasted  
hazelnuts, balsamic dressing cfva
  - PRAWNS IN LEMON €13.5 €11.5  
& CHILLI BUTTER  
served with croutons and  
samphire cfva
  - BLACK PUDDING €9.95 N/A  
PARCEL  
Inch House Black Pudding,  
pear & lime chutney in filo  
pastry, kaffir lime jus
  - HOUSE SALAD €7.95 €6  
Mixed leaves, feta cheese,  
pomegranate, toasted pecan  
nuts, aged balsamic honey  
and orange dressing cf

If you have a food allergy or a special dietary requirement, please advise a member of staff.

cf - coeliac friendly

cfva - coeliac friendly version available

## AVAILABLE UNTIL 3.30

T/A

- BANGERS & MASH €12.5 €11.5  
Sautéed onions, creamy mash &  
rich onion gravy
- ITALIAN CHICKEN €9.5 €8.5  
WRAP --ADD CHIPS +€2  
Grilled chicken fillet, roasted  
peppers, gem lettuce, tomato,  
parmesan, pesto, balsamic mayo
- HOUSE BURGER €13.9 €12.9  
Minced beef burger, crisp  
lettuce, tomato, melting cheese,  
crispy onions, house relish &  
chips --ADD BACON +€2
- STEAK SANDWICH €14.5 €13.5  
Grilled Sirloin, sautéed onions  
and mushrooms, gem lettuce,  
horseradish and Worcestershire  
butter sauce in a crunchy French  
baguette --ADD CHIPS +€2
- WARM GOATS CHEESE €15.5 €14.5  
SALAD  
Deep fried goats cheese,  
marinated beetroot, toasted  
hazelnuts, balsamic dressing cfva
- HOUSE PASTA €15.5 €14.5  
Tagliatelle in creamy sundried  
tomato sauce with chicken, fresh  
basil & mini mozzarellas cfva

## SIDES

€3.5 T/A €3

- CREAMY MASH
- CHIPS
- SIDE SALAD
- ROAST VEG
- COLESLAW
- ONION RINGS

## MAINS

T/A

- THAI RED CURRY  
With basmati rice cfva
- CHICKEN €16.95 €15.9
- VEGETABLE €14.95 €13.9
- ROAST STUFFED €17.5 €16.5  
CHICKEN SUPREME  
Wrapped in bacon with herb &  
nut breadcrumb stuffing, red  
cabbage, creamy mash & gravy
- TERIYAKI SALMON €18.5 €17.5  
With ribbon veg, grilled  
scallions, pak choi & rice cf
- 8HR BRAISED €23 €19.5  
BLADE OF BEEF  
Creamy mash, roast root veg,  
rich red wine jus cf
- ROAST STUFFED €26.9 €21.9  
DUCKLING  
On traditional potato stuffing  
with orange & ginger sauce, side  
of veg and potatoes cf
- TRIO OF PORK €26.9 €21.9  
Stuffed Fillet of Pork, Belly of  
Pork & Black Pudding Bon Bon  
with leek, red cabbage, apple  
purée, baby carrot & gravy cf
- SIRLOIN 10OZ €28 N/A  
Tipperary Hereford Beef served  
with chips, french fried onions  
and choice of sauce  
(Peppercorn, Garlic Butter or  
Irish Whiskey Mushroom) cfva

## DESSERTS

T/A

- APPLE SPONGE CAKE €6.5 €5.5  
With vanilla ice cream and  
custard
- BAILEYS CHEESECAKE €6.5 €5.5  
Fresh whipped cream and  
baileys sauce
- CHOCOLATE €6.5 €5.5  
BROWNIE  
With vanilla ice cream and  
rich chocolate sauce cfva
- GRANNY'S B&B €6.5 €5.5  
With crème Anglaise & cream
- CRÈME BRULEE €6.5 N/A  
Shortcake biscuit crumb,  
diced apple and apple purée
- AFFOGATO €5 N/A  
Vanilla ice cream with a hint  
of hazelnut praline drowned in  
a shot of hot Nespresso coffee
- CHEESEBOARD €13 N/A  
Cashel Blue, Durrus semi soft,  
Vintage Cheddar & Tipperary  
Brie, served with selection of  
chutneys & crackers

## DESSERT COCKTAILS

T/A

- BANOFFI PIE €9.5 €8.5  
Baileys, Banana liqueur,  
Butterscotch liqueur and cream
- CHOCOLATE ORANGE €9 €8  
BOMB  
Baileys, Cointreau, Chocolate
- ESPRESSO MARTINI €9 €8  
Vodka, Kahlua, Espresso,  
simple syrup