



PEPPERS

EATERY + COCKTAILS

SMALL SHARES

- Selection Of Artisan Olives** *(v, ve)* 12
toasted sourdough focaccia, fresh basil & cashew nut pesto
- Steamed Edamame** *(v, gf, ve)*★ 7
sprinkle of moldon salt, fried shallots
- Spicy Garlic Steamed Edamame** *(v, gf, ve)* 7
sprinkle of moldon salt, japanese garlic & shichimi seasoning
- Corn On The Cob** *(gf)* 10
chilli garlic butter, parmesan cheese & lime, chipotle mayo
- Homemade Hummus** *(v, ve)* 11
freshly grilled flat bread
- Halloumi Fries**★ 10
honey, hazelnuts & harissa cream
- Guacamole** *(v, ve)*★ 10
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 24month aged parmigiano reggiano, E.V.O oil, fresh basil
- Shiitake Mushroom Vegan Bao Bun**★ 14
steamed bao bun filled with mushrooms in garlic sauce, hoisin sauce, cucumber, peanuts, sesame seeds, spring onions & chilli
- Arancini** 15
homemade Arborio risotto balls stuffed with mushrooms & mozzarella, served w smokey bacon mayo, basil lime aioli, parmesan shavings
- Japanese Dumplings Gyoza** 11
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** 12
honey mustard sauce

- Original Louisiana Voodoo Chicken Wings**★ 12
blue-cheese sauce
- Sticky Teriyaki Korean BBQ Chicken Wings** 12
Gochujang glaze, sesame seeds, crispy shallots
- Salt & Black Pepper Calamari**★ 12
lemon aioli
- King Prawns In Tempura Batter** 14
sweet chilli sauce
- Voodoo Jumbo Shrimps** 13
prawn crackers, blue-cheese sauce
- Chilli & Garlic Butter Pan-Fried King Prawns** 16
- Loaded Nachos** 15
seasoned homemade tortilla chips layered with oozy combo of melted aged cheddar and emmental cheese, sour cream, fresh tomato & red onion salsa and homemade guacamole, topped with jalapeños
- Chilli Beef Nachos**★ 20
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)* 14 / 22
wonton crisps, hoisin sauce & salad of spring onions, shaved carrots, lemon grass, cucumber, red pepper, peanuts, coriander
- Bao Bun** 14
steamed fluffy chinese bao bun filled with pulled crispy duck, hoisin sauce, spring onions, chilli & cucumber
- 1/4 Aromatic Crispy Peking Duck Pancakes**★ 22
6 pancakes, cucumber, spring onion, hoisin sauce & chilli oil
- BBQ Smoky Pork Baby Back Ribs** *(gf)* 12
- BBQ Pork Belly Strips** *(gf)* 12

TACOS

- All served with house-made corn tortillas**
- Vegan Chicken** *(ve)* 15
fresh taco slaw, guacamole, pickled red onions, vegan chipotle mayo, fresh lime, charred corn
 - Vegan Korean Beef** *(ve)* 15
gochujang marinated vegan beef, fresh taco slaw, pickled cucumber, vegan chipotle mayo, fresh lime, charred corn
 - Buttermilk Chicken Strips**★ 15
crispy fried chicken, fresh taco slaw, guacamole, pickled red onions, chipotle mayo, fresh lime, charred corn
 - Fish Tacos**★ 15
john dory fish fillet in tempura coating, fresh taco slaw, pickled cucumber, basil mayo, coriander, fresh lime, charred corn
 - Prawn Tacos** 15
zingy chipotle lime marinade, soft corn tortilla, fresh taco slaw, avocado sauce, rocket, coriander, fresh lime, charred corn
 - Beef Barbacoa**★ 15
slow braised & pulled beef cheeks, fresh taco slaw, guacamole, 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

PEPPERS BURGERS & CO

- Grilled Halloumi Burger**★ 22
halloumi cheese, lettuce, roasted peppers, hummus, skin-on fries & fresh charred corn
- Pulled Blackened Cajun Chicken Wrap** 22
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** 22
aged cheddar, skin-on fries, house slaw & fresh charred corn
- Pulled Pork Sloppy Joe** 22
mature cheddar, skin-on fries, BBQ sauce & fresh charred corn
- Pulled Duck Burger**★ 22
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)*★ 22
ultimate plant based/vegan burger served with skin-on fries, vegan cheddar & fresh charred corn

ADD ONS

- Garlic Flat Bread** *(v)* 9
vegetable fries) herby garlic mayo, parmesan, crispy shallots
- Skin-on Fries** *(v, gf)* 6
- Sweet Potato Fries** *(v, gf)* 7
- Trio Fries Selection** *(gf)* 10
(skin-on fries, sweet potato fries & root
- Rocket Salad** *(gf)* 7
parmesan shavings, balsamic reduction
- Char-grilled Broccoli** *(v, gf, ve)* 7
sweet tahini dressing

STEAKS

We've partnered with award winning (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)** 16/100g
 - Fillet Steak** 17/100g
 - Boneless Rib-Eye Steak**★ 17/100g
- Served with homemade miso butter, skin-on fries w rosemary salt, cognac peppercorn sauce & beer-battered onion ring
- Add on*
- Blue Cheese** 6
 - Peppercorn Sauce** 5

SWEET TEETH

- New York Style Cheesecake**★ 9
wild berry coulis
- Vegan Chocolate Fondant** *(ve)*★ 9
- Nutella Crêpes With Smashed Hazelnuts** 9
salted caramel sauce
- White Chocolate Tiramisu Trifle**★ 9
layered savoiardi biscuits dipped in freshly brewed espresso coffee, covered in mascarpone, bailey, kahlua & white chocolate moose, topped with cocoa dusting & white chocolate shavings

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

Please let us know if you have any food allergies or special dietary needs · while we endeavour to accomodate 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.

★ = best sellers gf = gluten free
v = vegetarian ve = vegan

All prices are in EURO