



Pepper Saint Ontario
LUNCH

Spiced Rum Highball - Havana Spiced Rum, Fever-Tree White Grape & Apricot Soda	10.50
Middleton Mule - Jameson Orange, Fever-Tree Ginger Ale, Lime	10.50

Served as 50ml measure with mixer as standard. 25ml measure also available

Halloumi Fries, Yoghurt, Mint & Pomegranate V	7.00
Hummus, Olives, Pine Nuts, Coriander & Flatbread VG	6.00
Honey, Mustard & Sesame Cocktail Sausages	6.00
Salt & Pepper Squid, Nam Jim Dipping Sauce	7.50
Popcorn Chicken, Korean Ketchup	6.50
Sharing Mezze, Hummus, Babaganoush, Gigantes Beans, Tomato & Olives, Flatbread VG	10.00

SANDWICHES

Steak, Caramelised Onion & Blue Cheese Butter	7.00
Vegan Club, Grilled Tofu, Avocado & Vegan Cheese VG	6.75
Chicken & Bacon Club, Avocado, Lettuce & Tomato	6.75
Fish Finger, Baby Gem & Tartare	6.00
<i>Add a Handful of Chips</i>	1.00

MAINS

Beer Battered Haddock Supreme, Crushed Peas, Skin On Chips & Tartare Sauce	14.00
Roast Beetroot, Chilli Squash, Greek Ricotta, Spinach, Candied Pecans & Molasses V, GF	12.50
Bacon Chop, Nduja, Skin On Fries, Watercress & Fried Burford Brown	13.00

BURGERS

All Served with Skin on Fries

Beef & Bone Marrow Burger, Bacon, American Cheese, Secret Sauce, Pickled Onions, Tomato & Baby Gem	14.00
Moving Mountains Burger, Smoked Vegan Cheese, Secret Sauce, Pickled Onions, Tomato & Baby Gem VG	14.00
Korean Fried Chicken, Kimchi, Sriracha & Honey Mayo	14.00

SIDES

Skin on Fries	3.50
Sweet Potato Fries	4.50

PUDDINGS

Sticky Toffee Pudding, Rum Caramel Sauce & Ice Cream V	6.00
Pear & Apple Crumble, Vanilla Ice Cream V	6.00
Vegan Chocolate Brownie, Peanut Caramel Sauce, Vanilla Ice Cream VG	6.00
A Selection Of Ice Creams By The Scoop V	1.50

(VG) VEGAN - (V) VEGETARIAN - (GF) GLUTEN-FREE

Please inform your server of any allergies before placing your order. Not all ingredients are listed on the menu & we cannot guarantee the total absence of allergens. Detailed information on allergens are available on request