

NIBBLES

GARLIC FOCACCIA (VE) Blushed tomatoes	3.90
SEASONAL SOUP OF THE DAY (VE) Please ask your server	3.90
KOFTA LOLLIPOPS Harissa mayo	5.00
PEAKY WINGS Buffalo Peaky dry rub House BBQ	x 5 5.90 x 10 9.90 x 15 13.90
PULLED BEEF SLIDERS Three sliders with pickled slaw	6.50
OLD SCHOOL BREADED CHICKEN Peaky BBQ sauce	5.00
PEAKY PLATTER <i>Perfect for sharing</i> Garlic focaccia, kofta lollipops, pulled beef sliders, breaded chicken, lattice chips & dips	19.50

SANDWICHES

Available Monday - Friday

All our sandwiches are served with chopped salad and veggie crisps on rustic baked artisan rolls.

Add

Seasonal soup of the day 2.50 | Fries 1.50 | Lattice chips 2.50

BRAISED PEAKY WHISKEY STEAK Chargrilled red peppers, mushrooms, crispy onions smoked paprika mayo	9.90
FRIED CHICKEN Bacon and smoked cheese with jalapeno mayo	8.90
SAUSAGE AND CRISP BUTTY Caramelised onions, sliced potato crisps with sage powder and Cumberland sauce	8.50
CORONATION VEGETABLE (VE) Red onion chutney, tomato and cucumber	7.50
THE PLOUGHMAN'S Ham hock and cheddar cheese with tomato and piccalilli	8.90

(V) Vegetarian | (VE) Vegan | (GF) Gluten Free

MIDWINTER MENU

GRILL

All burgers served on toasted brioche with salad and fries
Add cheese 1.50 | Add bacon 2.00 | Add pulled beef 2.50 | Double up 3.00

PEAKY BUNDER STEAK BURGER Topped with lattice chips, smoked applewood, signature sauce and pickled slaw	12.90
CHICKEN STEAK BURGER Charred sweetcorn salsa and coal oil, garlic and pepper mayo	11.90
VENISON BURGER Caramelised onions, celeriac remoulade	13.50
WILD BOAR BURGER Topped with crispy onions, tomato relish	13.90
PORTOBELLO BURGER (V) Stuffed mushroom with caramelised onions and blue cheese in a herb crumb	11.50

8oz SIRLOIN Served with grilled heirloom tomato and garlic roasted mushroom, truffle salt	18.90
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12oz RUMP Served with grilled heirloom tomato and garlic roasted mushroom, truffle salt	19.90
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Pink Peppercorn | Beef Dripping Bernaise | Diane 2.50

SIDES

FAMOUS PEAKY GRAVY	1.50	SKIN ON FRIES	3.00
CARROTS WRAPPED IN BACON	3.00	LATTICE CHIPS	3.00
MUSHY PEAS	3.00	TRIPLE COOKED CHIPS	3.00
JEWELLED RICE	3.00	SWEET POTATO FRIES	3.50
ROASTED HARVEST VEGETABLES	3.00	CRUSHED POTATOES IN TARRAGON BUTTER	3.50
HOUSE SALAD	4.00		

PEAKY BLINDERS

MANCHESTER

MAINS

RABBIT AND PORK STEW Autumn harvest beans, baby vegetables, piccalilli gel, pickled cabbage, rye bread roll	16.90
FISH AND CHIPS Cod or haddock with triple cooked chips and mushy peas, served with tartar sauce	Jumbo 13.90 Classic 9.90
PEAKY SAUSAGE AND MASH Special recipe sausages, creamed potatoes, seasonal vegetables topped with crispy onions and rich gravy	12.90
BRAISED BEEF CHEEK Crushed potatoes in tarragon butter, harvest vegetables, sautéed cabbage, carrot purée and mustard aioli	14.90
PAN FRIED CHICKEN Potato terrine, baby vegetables, tarragon cream with parmesan and chicken skin	13.90
SPICED LAMB SHANK Jewelled saffron rice, braised apricot and harissa sauce	17.90
PUMPKIN STEW (VE) Harvest beans and baby vegetables	13.90
MUSHROOM AND ASPARAGUS PIE (V) Crushed potatoes in tarragon butter, roasted seasonable vegetables	12.50

SALADS

Add

Chargrilled chicken 2.00 | Ham hock 2.00 | Steak 2.50

RED CABBAGE SALAD (V) Cabbage, crispy kale, fennel, carrot, spring onion, fresh herbs, honey mustard dressing	9.00
WINTER SALAD (V) Pumpkin seeds, baby carrots, spinach, red onion, chilli, peppers, honey mustard dressing	8.00
CAESAR Garlic and herb croutons, cos lettuce, anchovies, bacon, Caesar dressing, parmesan crisp	9.00

KIDS

ALL 6.90 INCLUDING SOFT DRINK

Kids roasts available every sunday

MINI FISH AND CHIPS
FRIED CHICKEN BURGER
30Z STEAK BURGER
SAUSAGE AND MASH
FOCACCIA PIZZA BREAD (V)

For allergens and intolerances please make your server aware on arrival and we will provide our allergen menu. We are able to prepare many of our dishes vegan and gluten free on request. If you have any further questions or concerns, please do not hesitate to speak to a member of our team. Prices are inclusive of VAT, there will be a discretionary 10% service charge for tables of 6 or more. Kids meals valid for under 11's only.

PICK YOUR POISON

WINE LIST

WHITE

Wine Name	ABV	Country	5cl	10cl	25cl
La Colombe Chardonnay	12%	France	5.8	6.8	21
Luna Azul Sauvignon Blanc	12.5%	Chile	6.6	7.9	24.5
Pinot Grigio Primi Soli	12%	Italy	6.9	8.4	26

ROSÉ

Farfalla Pinot Grigio Blush	12%	Italy	5.8	6.8	21
Charlie Zin White Zinfandel	10.5%	USA	6.7	8.1	25

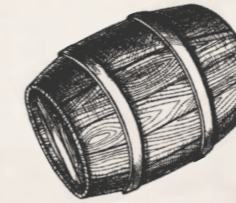
RED

Luna Azul Merlot	13%	Chile	5.8	6.8	21
Via Alta Cabernet Sauvignon	13%	Chile	6.7	8.1	24
Growers Gate Shiraz	14.5%	South Africa			29

SOFT DRINKS

San Pellegrino	All 3.0	Fever-Tree Premium Mixers	All 2.5
Orange		Tonic	
Lemon & Mint		Light Tonic	
Orange & Pomegranate		Mediterranean Tonic	
Appletiser	3.5	Elderflower Tonic	
Old Jamaica Ginger Beer	2.8	Ginger Ale	
Ting Grapefruit Soda	2.8	Sicilian Lemonade	
Red Bull	3.5	Decante Water 750ml	All 3.6
Fresh Fruit Juice	3.2	Sparkling	
Draught Soft Drinks	2.8	Still	

DRAUGHT



Peaky Blinders Lager

Brewed in Manchester, Peaky Blinders Lager is an easy-drinking beer that is perfectly balanced with moderate vanilla tasting notes and no hard edges or bitter aftertaste for perfect refreshment.

Birra Moretti	4.6%	Italy	3.0/ 5.6
Heineken	5%	Netherlands	3.0/ 5.4
Guinness	4.2%	Ireland	3.0/ 5.6
Amstel	4.1%	Netherlands	2.7/ 5.1
Maltsmiths IPA	4.6%	Scotland	2.8/ 5.2
Symonds Cider	5.5%	England	2.6/ 4.8
Strongbow Dark Fruits	4.5%	England	3.0/ 5.5

BOTTLED BEERS & CIDERS

Sol	4.5%	Mexico	4.4
Heineken	5%	Netherlands	4.6
Hop House 13	5%	Ireland	4.8
Desperados	5.9%	France	5.2
Beavertown Neck Oil (Can)	4.3%	England	5.0
Beavertown Gamma Ray (Can)	5.4%	England	5.0
Peaky Blinder Pale Ale	4.3%	England	5.5
Peaky Blinder Black IPA	4.4%	England	5.5
Old Mout Kiwi & Lime	4%	New Zealand	5.5
Old Mout Berries & Cherries	4%	New Zealand	5.5
Heineken 0% Alcohol	0.05%	Netherlands	3.5

HAPPY HOUR

SELECTED COCKTAILS 2 FOR £10*

Mon-Fri 4-7pm | Sunday - All day

 AUNT POLLY Gordons Gin, Peach Liqueur, Lemon, Mint, Cucumber Syrup, Prosecco	9.5	 RHUBARD AND GINGER FIZZ Agnes Arber Rhubarb Gin, Ginger Syrup, Rhubarb Bitters, Lemon, Prosecco	9.5
 MONAGHAN BOY Gordons Gin, Raspberry Liqueur, Raspberry Syrup, Lemon, Egg White	9.0	 BRAMBLE Tanqueray Gin, Lemon, Sugar, Crème de Mure	9.0
 BY ORDER Smirnoff Vanilla Vodka, Captain Morgan's Dark Rum, Apricot Liqueur, Coconut Syrup, Pineapple, Lime, Half And Half	9.0	 LONG ISLAND ICED TEA Smirnoff Vodka, Gordons Gin, Captain Morgan's White Rum, Triple Sec, Lemon, Sugar, Coca Cola	9.0
 TWO-UP Captain Morgan's White Rum, Campari, Lime, Pear Syrup, Maraschino Syrup	9.0	 SPICED CHAI LATTE MARTINI Old J Spiced Rum, Baileys, Coffee Liqueur, Chai Syrup, Espresso, Half And Half	9.0

SELECTED BOTTLES OF BEER 2 FOR £6 | SELECTED DRAUGHT PINTS £3.50
BOTTLE OF PROSECCO £20 | SELECTED BOTTLES OF WINE £13.50

* Must be 2 of the same cocktail