

FOOD

STARTERS

MARROW BOAT 4

Baked bone marrow with a blue cheese crumb, beef juices and soda bread

PEASE PUDDING 5

Pea and ham soup with crispy leeks, served with a warmed crusty roll and butter

BRUMMIE SCALLOPS 5 (VE)

Potato scallops in Peaky Blinder Pale Ale batter, chip shop style curry

SLOW-COOKED LAMB BREAST 6 (GF)

Pan fried sous-vidé lamb breast, served with peas, broad beans and a lavender-scented jus

PALE ALE RAREBIT 5 (V)

Peaky Blinder Pale Ale rarebit, served on toast with our signature brown sauce

HAM HOCK TERRINE 6

With a mini toffee apple, cheese bon bons, apple gel

PIGGY BLINDERS 6

Pigs in blankets with a honey-mustard dressing

PEFECT FOR SHARING!

PEAKY WINGS x6 6 / x10 9 (GF)

House-rub chicken wings served with our signature BBQ sauce

PEFECT FOR SHARING!

TANKARD OF PRAWNS 10

1/2 pint of pan-fried prawns, served with crusty bread and beer butter

PEFECT FOR SHARING!

PEAKY PLATTER 19

BBQ wings, rarebit bon bons, cheeseburger sliders, Nocellara olives, cherry tomato focaccia, lattice fries and root vegetable crisps

SIDES

PEAKY MASH (V) 3.50

WILTED GREENS (VE) 3.00

ONION RINGS 3.00

BALSAMIC ROAST TOMATOES (VE/GF) 3.00

DUCK FAT CHIPS 2.50

PEAKY DRY RUBBED FRIES (VE) 2.50

HALLOUMI FRIES (V) 4.00

SMASHED AVOCADO & LIME (VE) 3.50

DRESSED LEAF SALAD (VE/GF) 3.00

GRILL

ALL OF OUR STEAKS ARE BUTCHERED FROM ANGUS GRAIN-FED BEEF CATTLE
ALL GRILLS ARE SERVED WITH TOMATO AND AN ALE BATTERED ONION RING

STEAK

SIRLOIN 8oz 19

RIBEYE 10oz 22

STEAK BAVETTE 8oz 13

WELSH LAMB RUMP 8oz 16

CHICKEN SUPREME 9oz 13

GUEST GRILL TBC MARKET PRICE

CHICKEN FILLET BURGER 12

Served with charred sweetcorn, garlic pepper mayo and Peaky dry-rub fries

PEAKY SIGNATURE BURGER 13

Hand-pressed steak and brisket burger, served with our signature BBQ sauce, onion rings and Peaky dry-rub fries

SAUCES 3 (ALL GF)

Peppercorn

Confit garlic cream (V)

Peaky bbq sauce (VE)

Peaky in-house gravy

SALADS

CHICKEN CAESAR SALAD 10

Chargrilled chicken breast, sour dough croutons, parmesan tuile, dressed gem lettuce

SUPERFOOD SALAD 9 (VE)

Giant couscous, pomegranate and pumpkin seeds, served with soy glazed aubergine

MAINS

SOUS-VIDE SHIN OF BEEF 18

Served with Groaty pudding, pikelets, turned vegetables, pan juices

"Groaty Pudding"

Traditional 19th century Black Country dish, consisting of oats and aromatic vegetables. A real Brummie dish

PORK THREE WAYS 13

Grandad's Olde English Sausage, crispy pork belly and faggots served on colcannon mash with lashings of Peaky gravy

PAN FRIED CHICKEN SUPREME 16

Stuffed with haggis, served with a burnt carrot purée, crispy kale, nut roast potatoes and a tarragon infused cream

ROAST COD LOIN 17 (GF)

Served with cockle broth, saffron smashed Jersey Royals and samphire grass

FISH AND CHIPS 14

Peaky Blinder Pale Ale battered cod with chunky chips, tartare sauce, homemade mushy peas also available as battered halloumi and chips

CHARGRILLED CAULIFLOWER CHEESE STEAK 12 (VE)

Served with puffed pearl barley, ale-soaked raisins and apple gel

DESSERTS

BLUEBERRY AND LAVENDER BLONDIE 5 (V)

Served with blueberry coulis and spun sugar

STICKY TOFFEE PUDDING 5 (V)

Served with salted caramel ice cream

CHOCOLATE FONDANT 5 (V)

Served with pistachio ice cream

KNICKERBOCKER GLORY 6.50

Strawberry, chocolate and vanilla ice creams, raspberry jelly, raspberry syrup, white chocolate brownie, whipped cream, maraschino cherry and chocolate wafer