

FOOD

STARTERS

ASPARAGUS TIPS (V) 7

Crispy duck egg, roast garlic & saffron mayo, roasted hazelnuts

SMOKED HADDOCK CHOWDER (GF) 5

With leek & potato

PAN FRIED KING SCALLOP 9

Haggis potato cake, garden peas, crispy maple bacon, shallot cream

LAVENDER SCENTED LAMB CHOP 7

Broad bean, goat's curd and mint fritter, bramble, hedge row salad

PRAWN COCKTAIL 6.5

Atlantic prawns in a Bloody Mary mayo, poached langoustine and buttered wholemeal

BRUMMIE SCALLOPS (VE) 5

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

PIGGY BLINDERS 6

Pigs in blankets with a honey-mustard dressing

SHARERS

PEAKY JUMBO WINGS (GF) x6 6 / x12 10

House-rub chicken wings, served with signature chilli sauce and blue cheese dip

TANKARD OF KING PRAWNS 12

1/2 pint of pan-fried prawns, served with sourdough and shandy butter

WHOLE BAKED GARSTANG WHITE (V) 12

Camembert-style British cheese, date & apple chutney, toasted sourdough

SIDES

SPRING GREENS (GF) 3

PEAKY MASH (GF) 3.5

MINT BUTTER JERSEY ROYALS (GF) 4

MINI CAESAR SALAD (V) 3

HALLOUMI FRIES 5

SWEET POTATO FRIES (VE) 4

ONION RINGS (VE) 4

DRY RUB FRIES (VE) 3

HAND CUT CHIPS (VE/GF) 3

TRUFFLE FRIES (VE) 5

GRILL

CHOICE GRILLS

ALL SERVED WITH AIR DRIED TOMATO, PICKLED CHESTNUT MUSHROOM AND SUMMER PEA SHOOTS. ALL OUR STEAKS ARE BRITISH HEREFORD CATTLE DRY AGED FOR A MINIMUM OF 28 DAYS

SIRLOIN 10 OZ 20

RIBEYE 10 OZ 23

FILLET 8 OZ 29

LAMB RUMP 16

CORN FED CHICKEN SUPREME 12

PORK TOMAHAWK 14

HALF LOBSTER 20

BURGERS

ALL BURGERS SERVED IN SESAME SOURDOUGH BUN WITH HOUSE RUB FRIES AND CHILLI SLAW

PEAKY SIGNATURE BURGER 13

Ground brisket & chuck steak patty, golden caramelised onions, black wax cheddar, shredded lettuce, Peaky burger sauce

GRILLED BUTTERMILK CHICKEN BURGER 13

Grilled chicken breast, roast garlic & lime mayo, gem lettuce, potato fritter

BLACK BEAN BURGER (VE) 12

Chilli black bean patty, vegan mayo, sweet potato

SAUCES

(ALL GF) ALL 3.5

PINK PEPPERCORN

PEAKY GRAVY

HOUSE CHILLI SAUCE (VE)

SHALLOT CREAM (V)

BLUE CHEESE DIP (V)

PEAKY BBQ (VE)

SHARERS

PERFECT FOR TWO PEOPLE

WHOLE CORN-FED SPATCHCOCK CHICKEN (GF) 24

Sous-vide in lemon and rosemary, then grilled, with skin-on fries & Peaky gravy

ROAST SPRING RACK OF LAMB (GF) 45

Scented with lavender, mint jelly, Jersey Royals and spring greens

MARKET SHARER STEAK (GF) MARKET PRICE

(PLEASE ASK SERVER)

Hand-cut chips, summer pea shoots, peppercorn sauce, Peaky gravy

SURF AND TURF (GF) 60

Grilled half lobster, fillet steak, hand cut chips, air-dried tomatoes, béarnaise sauce

MAINS

CRISPY PORK BELLY AND GRANDAD'S SAUSAGE 16

On colcannon mash, celeriac & roast apple puree, candy apple, pan juices

PUY LENTIL AND CHESTNUT MUSHROOM FILO PIE (VE) 13

Crushed Jersey Royals, asparagus tips, redcurrant jus

FISH AND CHIPS 14

AVAILABLE VEGAN WITH BEER BATTERED CAULIFLOWER

Peaky Blinder Pale Ale battered cod with chunky chips, tartare sauce, homemade mushy peas

PAN-FRIED CHICKEN BREAST (GF) 14

Crispy shallots, pickled chestnut mushroom, asparagus tips, crushed Jersey Royals, peaky gravy

KEDGEREE (GF) 12

Milk-poached smoked haddock served with curried rice, spinach and poached egg

COD LOIN (GF) 16

Saffron fondant potatoes, brown shrimp, crispy seaweed, dill & lemon butter

SALADS

PULLED CHICKEN WALDORF (GF) 13

Celery, pickled apple, walnuts, white grapes, lemon mayo

CHICKEN CAESAR 11

Grilled chicken breast, dressed gem lettuce, rosemary croutons and parmesan tuile

MARINATED AUBERGINE (GF) 12

AVAILABLE VEGAN WITH GRILLED SILKEN TOFU INSTEAD OF GOAT'S CURD.

Hot house tomatoes, beetroot, British goat's curd, roast shallots, chilli-mint dressing, sourdough crisps

LIGHTER BITES

GRILLED GAMMON (GF) 8

Peppered pineapple salsa, dressed mustard leaf, pickled shallots

CHICKEN MAYO CLUB SANDWICH 8

Pulled chicken mayonnaise, air-dried tomatoes, crispy maple bacon, gem lettuce

GRILLED CHEESE SANDWICH (V) 7

Black wax cheddar, Garstang white, caramelised onion

STEAK FRITES (GF) 13

Tenderised flat iron steak, herb fries, pink peppercorn sauce

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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. A discretionary service charge of 10% will be added to all tables.

(V) Vegetarian (VE) Vegan (GF) Gluten free