



FOOD



PEAKY BLINDERS
— MANCHESTER —

STARTERS

KING SCALLOPS (GF) 9.5
Pan fried, with roasted apple, apple purée, mead consommé

VOL-AU-VENT (V) 6.5
Freshly baked with courgette, confit onion, mozzarella and minted rocket salad

CHICKEN LIVER PARFAIT 6.5
Plum chutney, sourdough toast

GREEN LIP MUSSELS (GF) 8
Sautéed with garlic, chilli, basil oil and fresh dill. Served with a white wine, cream and butter sauce

CHICKEN AND PORK TERRINE 7
Sourdough, Cognac-plum jam, mixed salad

BRUMMIE SCALLOPS (VE) 5
Potato scallops in 0% beer 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

PEAKY MASH (GF) 3.5

MINT BUTTER JERSEY ROYALS (GF) 4

MINI CAESAR SALAD (V) 3

HALLOUMI FRIES 5

TRUFFLE FRIES (VE) 5

SWEET POTATO FRIES (VE) 4

ONION RINGS (VE) 4

DRY RUB FRIES (VE) 3

HAND CUT CHIPS (VE/GF) 3

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 **LOBSTER THERMIDOR** HALF 20 | FULL 40

RIBEYE 10 OZ 23 **FILLET 8 OZ** 29

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

PEAKY SIGNATURE BURGER 16
Ground brisket & chuck steak patty, golden caramelised onions, black wax cheddar, shredded lettuce, Peaky burger sauce

GRILLED BUTTERMILK CHICKEN BURGER 16
Grilled chicken breast, roast garlic & lime mayo, gem lettuce, potato fritter

BLACK BEAN BURGER (VE) 13
Chilli black bean patty, vegan mayo, sweet potato

SAUCES (ALL GF) ALL 3.5

PINK PEPPERCORN

PEAKY GRAVY

HOUSE CHILLI SAUCE (VE)

BLUE CHEESE DIP (V)

PEAKY BBQ (VE)

BÉARNAISE SAUCE

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

CHATEAUBRIAND (GF) 70
16oz beef fillet, roast potatoes, air-dried tomatoes, pickled chestnut mushrooms, béarnaise sauce, red wine jus

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 purée, candy apple, pan juices

WILD MUSHROOM RAVIOLI (V) 14
Wilted baby spinach, cepe purée and white truffle oil

FISH AND CHIPS 16
AVAILABLE VEGAN WITH BEER BATTERED CAULIFLOWER
0% beer battered cod with chunky chips, tartare sauce, homemade mushy peas

POACHED CHICKEN BREAST (GF) 16
With crushed garden peas, fèves, pearl barley and house gravy

GARLIC-RUBBED RUMP OF LAMB 25
Asparagus spears, broad beans, stuffed artichoke with anchovies and prosciutto, with aioli and Kalamata olive jus

SALMON WELLINGTON 23
Seasonal greens, garlic and herb potatoes, hollandaise sauce

PAN-FRIED STONE BASS (GF) 18
Citrus salad, fennel crisps, pickled beetroot and apple purée

SALADS

AVOCADO AND BLUE CHEESE (V) 13
Mixed leaf, spiced hazelnuts, sourdough croutons and a blood orange dressing

CHICKEN CAESAR 13
Grilled chicken breast, dressed gem lettuce, rosemary croutons and parmesan tuile

ROASTED RED PEPPER (V) 12
Stuffed with giant couscous, feta cheese, apricot, Kalamata olives and sundried tomatoes. Served with rocket salad and flaked almonds

LIGHTER BITES

AVAILABLE UNTIL 4PM

CHICKEN MAYO CLUB SANDWICH 14
Pulled chicken mayonnaise, air-dried tomatoes, crispy maple bacon, gem lettuce, skin-on fries

STEAK FRITES (GF) 15
Tenderised flat iron steak, herb fries, pink peppercorn sauce