

— A LA CARTE —

STARTERS

KING SCALLOPS (GF) 10.5
Pan fried, on a bed of mussel cream purée, topped with dill oil

ARANCINI BITES (VE) 7.5
Arborio rice balls, stuffed with aubergine, chickpeas, tomatoes. Served with a rich tomato sauce

PULLED BRISKET CROQUETTES 8
Crisp and golden brisket croquettes, served with garlic aioli and watercress salad

GRAVLAX BLINIS 9
Beetroot and gin cured salmon, served on homemade blinis, with sour cream, dill oil and Thai basil

GREEN LIP MUSSELS (GF) 10
Sautéed with garlic, chilli, basil oil & fresh dill. Served with a white wine, cream & butter sauce. Add bread +2

SPICY KING PRAWNS 12
King prawns cooked in a chilli, red pepper and garlic oil. Served with sourdough bread

HOUSE JUMBO WINGS (GF)
Served with celery and ranch dipping sauce
Tossed in your choice of either:
• House BBQ sauce
• Spicy buffalo

x6 6
x12 10
x20 16
x40 30

SIDES

DRY RUB FRIES (VE) 4.5	PEAKY MASH (V/GF) 5
HAND CUT CHIPS (VE/GF) 5.5	MINI CAESAR SALAD (VE) 5
SEASONAL GREENS (VE) 5	TRUFFLE FRIES (V) 6.5
MACARONI CHEESE (V) 7	ONION RINGS (VE) 5.5
PIGGY BLINDERS 6.5	DAUPHINOISE POTATOES (V) 7

with honey mustard dressing

MAINS

LAMB SHANK (GF) 25
Slow cooked lamb shank, served with roasted Mediterranean vegetables, Peaky gravy

PAN-FRIED DUCK BREAST (GF) 22
Served with pan-roasted chicory, dauphinoise potatoes, red wine and passionfruit sauce
Recommended medium-rare

CAESAR SALAD (V) 12
Dressed gem lettuce, rosemary croutons and Gran Moravia cheese
Add grilled chicken breast +£3

CHICKEN SUPREME (GF) 18
Stuffed with wild mushrooms and tarragon, served with a fricassee of borlotti and butter beans, wholegrain mustard sauce

CRISPY PORK BELLY & GRANDAD'S SAUSAGE 18
Served with colcannon mash, roast apple purée and roast pork jus

SEA BASS 18
Lightly battered, on a bed of wild mushrooms with pan-seared pak choi, lemon butter sauce

SEA BREAM (GF) 18
Wrapped in prosciutto and lemon zest. Served with butter crushed potatoes and a lemon & dill white wine cream sauce

FISH AND CHIPS *Vegan Option Available* 16
Beer battered cod with chunky chips, tartare sauce, homemade mushy peas

WILD MUSHROOM RAVIOLI (V) 15.5
Wilted baby spinach, cepe purée, white truffle oil

STEAK AND ALE PIE 19
Creamy mash, seasonal greens, Peaky gravy

WILD MUSHROOM AND GUINNESS PIE (VE) 17
Hand cut chips, seasonal greens, vegan gravy

STEAK

All served with lightly roasted tomato, pickled chestnut mushrooms & pea shoots

SIRLOIN 10oz (GF) 23

RIBEYE 10oz (GF) 28

FILLET 8oz (GF) 38

TOMAHAWK 1kg (GF) **Perfect for 2** 75
Not for the faint hearted!
Hand-cut chips, summer pea shoots, peppercorn sauce, Peaky gravy

FILLET WELLINGTON 48

Roasted new potatoes, crushed almond green beans and a wild mushroom and red wine sauce. Served medium-rare

SIGNATURE SAUCES CHOOSE FROM: 3.5
PEPPERCORN | PEAKY GRAVY
BÉARNAISE SAUCE | SIGNATURE BUFFALO

BURGERS

All burgers are served in a brioche-style vegan bun with house rub fries & Peaky slaw

For the ultimate dunking experience why not add our Peaky Gravy for just 2.5

PEAKY SIGNATURE BURGER 16
Ground brisket & chuck steak patty, served medium-well. With caramelised onions, cheddar, shredded lettuce, Peaky burger sauce

BUFFALO CHICKEN BURGER 16
Battered buttermilk chicken breast, tossed in our signature buffalo sauce, spicy mayo, gem lettuce

MOVING MOUNTAINS BURGER (VE) 16
Moving Mountains vegan patty, vegan mayo, gem lettuce, tomato

— TEN POUND — LUNCH MENU

AVAILABLE 12PM - 3:30PM
ANY DISH BELOW & A SOFT DRINK

UPGRADE TO A HOUSE PINT OR SMALL HOUSE WINE FOR 2.00

CHEESEBURGER
Chuck steak patty with caramelised onions, cheddar, shredded lettuce and house burger sauce

BUFFALO CHICKEN BURGER
Battered buttermilk chicken breast, tossed in our signature buffalo sauce, spicy mayo, gem lettuce

MOVING MOUNTAINS BURGER (VE)
Moving Mountains vegan patty, vegan mayo, gem lettuce, tomato

BLT
Maple bacon, crisp gem lettuce, roasted tomatoes, mayo

ADD CHEESE + 1.00

CHICKEN MAYO & MAPLE BACON
Pulled chicken, in white truffle mayo, crisp maple bacon, tomato and crunchy gem lettuce

FISH SANDWICH
Beer battered cod with shredded lettuce and tartare sauce

CAESAR SALAD (V)
Dressed gem lettuce, rosemary croutons and Gran Moravia cheese
ADD GRILLED CHICKEN BREAST + 1.50

WILD MUSHROOM RAVIOLI (V)
Red pepper and tomato sauce, wilted baby spinach

FILLETITOS
Marinated fillet strips, with peppers, red onion, garlic and chilli. Served on a bed of crushed garlic new potatoes

FISH & CHIPS *Vegan Option Available*
Beer battered cod with chunky chips, tartare sauce, homemade mushy peas

— SUNDAY ROASTS —

2 COURSES £23 | 3 COURSES £27

THE ULTIMATE FEAST

2 COURSES £35 | 3 COURSES £39

ROAST RUMP OF BEEF, PORK BELLY AND CHICKEN SUPREME

Served with roast potatoes, seasonal greens, carrot puree, roasted garlic, proper gravy and all the sauces. **PLUS** your choice of 1x side dish per person. Served family style

STARTERS

CARROT & CORIANDER SOUP (V)
Served with crusty bread and butter

AUBERGINE & CHICKPEA ARANCINI (VE)
Served with a rich tomato sauce

PULLED BRISKET CROQUETTES
Crisp and golden brisket croquettes, served with garlic aioli and watercress salad

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

MAINS

All served with roast potatoes, seasonal greens, carrot puree, roasted garlic and proper gravy

RUMP OF BEEF + £2.5
Horseradish, Yorkshire pudding

PORK BELLY
Apple sauce, Yorkshire pudding

CHICKEN SUPREME
Lemon butter sauce, Yorkshire pudding

LAMB SHANK + £4
Mint sauce, Yorkshire pudding

WILD MUSHROOM AND GUINNESS PIE (VE)
Vegan stuffing balls, vegan gravy

DESSERTS

STICKY TOFFEE PUDDING (V)
Salted caramel ice cream, candied pecans, toffee sauce

CHOCOLATE BROWNIE (VE)
Vegan vanilla ice cream, chocolate sauce

LEMON CHEESECAKE (V)
Fresh lemon zest

ICE CREAM (V)
FLAVOURS Vanilla, Chocolate, Salted Caramel

VEGAN ICE CREAM & SORBET FLAVOURS (VE)
Vanilla Ice Cream, Sicilian lemon sorbet, Mango sorbet