

# A LA CARTE

## STARTERS

<b>HOMEMADE SOUP</b> (V)(GF*) Roasted butternut squash and parsnip soup, served with warm toasted cheese bread	7	<b>SMOKED DUCK</b> (GF) Smoked duck salad with artichoke barigoule	9
<b>PEAKY SCAMPI</b> (GF*) Sautéed with fresh basil, sundried tomatoes, chillies, lemon, with a butter and cream sauce	13	<b>WHOLE BAKED CAMEMBERT</b> (V) Whole baked Camembert cheese, served with apple date chutney and toasted sourdough	14
<b>GREEN LIP MUSSELS</b> (GF) Sautéed with garlic, chilli, basil oil and fresh dill. Served with a white wine, cream and butter sauce	10	<b>PULLED BRISKET CROQUETTES</b> Crisp and golden beef brisket croquettes, served with garlic aioli and watercress salad	9
<b>MUSHROOM PÂTÉ</b> (VE)(GF*) Smooth paste of chestnut mushroom and pecan nuts, served with a wild berry compote and sourdough bread.	9	<b>PEAKY JUMBO WINGS</b> (GF) Served with celery and ranch sauce. Tossed in your choice of sauce:	x6 8 x12 10 x20 16 x40 30
		PEAKY BBQ	x20 16
		PERI PERI	x40 30

## MAINS

<b>FISH AND CHIPS</b> <i>Vegan option available</i> Battered cod with chunky chips, tartare sauce and homemade mushy peas	16	<b>CRISPY PORK BELLY</b> (GF) Served with Grandad's sausage, creamy mashed potato and roast apple purée	19
<b>COD CHEEKS</b> (GF) Cod cheeks bourguignonne served with pearl onions, pancetta and lemon butter sauce	19	<b>LAMB SHANK</b> (GF) Slow-cooked lamb shank served with creamy mashed potato, tenderstem broccoli and Peaky gravy	28
<b>STUFFED CHICKEN SUPREME</b> (GF) Stuffed with sundried tomatoes, goats' cheese, basil, on a bed of wild mushroom and cream risotto	19.5	<b>BEEF RIB</b> Slow-cooked beef rib served with colcannon truffle mash, beef croquette and Peaky gravy	28
<b>STONE BASS</b> (GF) Sautéed stone bass with textures of Jerusalem artichokes	22	<b>STEAK PIE</b> Served with creamy mashed potato, seasonal greens and Peaky gravy	21
<b>WILD MUSHROOM RAVIOLI</b> (V) With wilted baby spinach, cepe purée, and white truffle oil	16	<b>WILD MUSHROOM &amp; ALE PIE</b> (VE) Served with hand cut chips, seasonal greens and vegan gravy	20

## BURGERS

All burgers are served with house rub fries and Peaky slaw

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

<b>PEAKY SIGNATURE BURGER</b> Chunky steak patty, ground brisket, confit onions, crispy bacon, fried egg, English cheddar and crisp lettuce with Peaky burger sauce	19
<b>SPICY CHICKEN BURGER</b> Spicy buttermilk-marinated chicken thigh, crisp lettuce, green chillies, red onions and Peaky slaw with Peaky burger sauce	16
<b>PEAKY CHEESE BURGER</b> Chunky steak patty, confit onions, crisp lettuce, English cheddar with Peaky burger sauce	16
<b>MOVING MOUNTAINS BURGER</b> (VE) Moving Mountains vegan patty, crisp lettuce and tomato with vegan mayo	16

## SIDES

<b>DRY RUB FRIES</b> (VE)(GF)	4.5
<b>HAND CUT CHIPS</b> (VE)(GF)	5.5
<b>SEASONAL GREENS</b> (VE)	5
<b>GREEN BEANS</b> (VE)	5
<b>PEAKY MASH</b> (V)	5
<b>MINI CAESAR SALAD</b> (V)	5
<b>TRUFFLE FRIES</b> (V)	6.5
<b>ONION RINGS</b> (VE)	5.5
<b>PIGGY BLINDERS</b> with honey mustard dressing	6.5

## STEAKS

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

<b>SIRLOIN 10 oz</b> (GF)	25
<b>RIBEYE 10 oz</b> (GF)	28
<b>FILLET 8 oz</b> (GF)	39
<b>TOMAHAWK 1 kg</b> (GF) <i>Perfect for 2, not for the faint hearted!</i> Hand-cut chips, summer pea shoots, peppercorn sauce, Peaky gravy	75

## SIGNATURE SAUCES 3.5

CHOOSE FROM:

PEPPERCORN | PEAKY GRAVY  
DIANE SAUCE | PERI PERI

## SALADS

<b>CLASSIC CAESAR</b> (V) Dressed gem lettuce, rosemary croutons and Gran Moravia cheese Add grilled chicken breast +£3	13
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<b>ROASTED BEETROOT SALAD</b> (GF) Roasted beetroot with feta cheese, honey spiced walnuts, cherry tomatoes and lentils. Served with an orange and sweet mustard dressing	15
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# ON SUNDAYS, WE ROAST

2 COURSES £23 | 3 COURSES £27

## THE ULTIMATE FEAST

2 COURSES £35 | 3 COURSES £39

### ROAST RUMP OF BEEF PORK BELLY 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

### HOMEMADE SOUP

(V)(GF\*)  
Roasted butternut squash and parsnip soup, served with warm toasted cheese bread

### PULLED BRISKET CROQUETTES

Crisp and golden beef brisket croquettes, served with garlic aioli and watercress salad

### GREEN LIP MUSSELS

(GF)  
Sautéed with garlic, chilli, basil oil and fresh dill. Served with a white wine, cream and 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

(V) Vegetarian (VE) Vegan (GF) Gluten Free (GF\*) Gluten Free option available

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.

SIT BACK AND ENJOY  
**TABLE SERVICE**  
WE'RE HERE TO SERVE