



2 COURSES £23 | 3 COURSES £27

STARTERS

GREEN LIP MUSSELS (GF)

Sautéed with garlic, chilli, basil oil and fresh dill. Served with a white wine, cream and butter sauce

HOMEMADE SOUP (V)(GF)

Roasted butternut squash and parsnip soup, served with warm toasted cheese bread

PULLED BRISKET CROQUETTES (GF)

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

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

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

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

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.

MAINS

FISH AND CHIPS

Vegan option available

Beer battered cod with chunky chips, tartare sauce and homemade mushy peas 16

COD CHEEKS (GF)

Cod cheeks bourguignonne served with pearl onions, pancetta and a lemon butter sauce 19

CHICKEN SUPREME (GF)

Stuffed with sundried tomatoes, goats' cheese, basil, on a bed of wild mushroom and cream risotto 19.5

WILD MUSHROOM RAVIOLI (V)

With wilted baby spinach, cepe purée, and white truffle oil 16

STEAKS

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

SIRLOIN 10oz (GF) 25

RIBEYE 10oz (GF) 28

FILLET 8oz (GF) 39

TOMAHAWK 1kg (GF)

Perfect for 2, not for the faint hearted!

Hand-cut chips, summer pea shoots, peppercorn sauce, Peaky gravy 75

SIGNATURE SAUCES 3.5

CHOOSE FROM:

PEPPERCORN | PEAKY GRAVY
BÉARNAISE SAUCE | SIGNATURE BUFFALO

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

PEAKY SIGNATURE BURGER

Chunky brisket steak patty, confit onions, crispy bacon, fried egg, English cheddar cheese, and crisp lettuce with Peaky burger sauce 19

BUFFALO CHICKEN BURGER

Spicy buttermilk-marinated chicken thigh, crisp lettuce with Peaky burger sauce 16

PEAKY CHEESE BURGER

Chunky steak patty, confit onions, crisp lettuce, English cheddar and Red Leicester cheese, with Peaky burger sauce 16

MOVING MOUNTAINS BURGER (VE)

Moving Mountains vegan patty, crisp lettuce and tomato with vegan mayo 16

SIDES

CHOOSE ANY 3 FOR £16

CAULIFLOWER CHEESE (V) 7

HONEY-GLAZED CARROTS (V) 6

TRUFFLE FRIES (V) 6.5

HAND CUT CHIPS (VE)(GF) 5.5

PEAKY MASH (V) 5

GREEN BEANS (VE) 6

SAUSAGE STUFFING 6

PIGGY BLINDERS (GF) 6.5

with honey mustard dressing

