

Eat

Starters & Sarnies

Olives (v, gf*)

Mediterranean olives marinated with garlic and chilli and goats cheese stuffed peppers.

£3.95

Bread Basket (v*, gf*)

Four different artisan bloomers served with olive oil, aged balsamic and our salted and herb butters

£4.95

Soup of the Day (vegan*, gf*)

Topped with crispy croutons and served with fresh bloomer

£5.95

Chicken Liver Parfait (gf*)

Both served with dressed leaves, toast and our seasonal chutney

£6.95

The Peacock's Nachos (v)

Our homemade flour tortilla chips baked with mature cheddar then topped with spicy tomato salsa, jalapenos, guacamole and fresh Greek yoghurt

Small/Large - £8.95/£14.95

sweet chilli chicken OR bolognese sauce for

£3/£4.50

The Peacock's Sandwiches (gf*)

Served 12-5pm

All served with dressed leaves and your choice skin on chips or a bowl of our soup of the day.

Egg and Cress

Cheddar Savoury

Honey Roast Ham

All £9.95

Sides

Mac 'n' Cheese (v)	£4.95
Curly Fries (v)	£3.95
Sweet Potato Fries (v)	£3.95
Twice Cooked Skin On Chips (v, gf*)	£3.75
Straw Fries (v, gf*)	£3.55
Buttered Mixed Greens (v, gf)	£3.75
Mixed Salad in our House Dressing (v, gf*)	£3.95
UPGRADE YOUR MEAL TO CURLY FRIES OR SWEET POTATO FRIES FOR	£1.00

Mains

Salmon Fillet (gf*)

Pan fried salmon fillet served on a bed of crushed new potatoes, buttered mixed greens with salsa verde sauce

£18.95

Fish and Chips

Collyfobble ale battered cod fillet with skin on chips, mushy peas, lemon wedge, dressed leaves and our tartare sauce

£16.95

(add buttered brown bread for an extra 95p)

(Homemade curry sauce 95p)

Confit Pork Belly (gf*)

Slow roasted and served with crushed new potatoes, glazed carrots, buttered mixed greens, our apple and pear chutney, crackling and our red wine gravy

(add a Yorkshire pudding for an extra 95p)

£17.95

Oven Baked Fish Pie (gf)

Made with fresh cod, salmon and prawns and topped with mashed potato, cheese and fresh chives.

Served with buttered seasonal mixed greens

£16.95

Roast Chicken Dinner (gf*)

10oz skin on chicken breast served with roast potatoes, glazed carrots, buttered mixed greens, pork stuffing, pig in blanket and our red wine gravy

(add a Yorkshire pudding for an extra 95p)

£16.95

Chicken Tikka Masala (gf*)

Medium spiced and served with fluffy basmati rice, garlic naan bread, crispy poppadum, fresh cucumber raita and lime pickle

£15.95

Pies

All served with your choice of plain, cheese or herb mash or skin on chips, mushy peas, honey glazed carrots and our red wine gravy

Steak, Mushroom and Ale - £16.95

Cheese, Potato and Onion (v) - £15.95



Salads & Vegan

Vegetable Tagine (vegan, gf*)

Peppers, courgette, aubergine, carrot, chickpeas and dates in our mild Moroccan spiced tomato concasse, served with fluffy turmeric rice

£14.95

Vegetable Curry (vegan, gf*)

Potatoes, peppers, aubergine, chickpeas, courgette and spinach curry, served with fluffy turmeric rice and crispy poppadum and finished with coriander and cashew nuts

£14.95

The Peacock's Big Bash Salad (vegan*, gf*)

Large bowl of mixed salad in our house dressing served with a slice of garlic ciabatta and topped with your choice of:

10oz Chicken Breast

OR Salmon, Prawn and Avocado

OR Beetroot and Falafel Balls (vegan*)

OR Goat's Cheese and Beetroot (v, vegan*)

OR Grilled Halloumi (v)

ALL £15.95 Except Salmon £17.95

The Peacock's Grill

10oz Gammon Steak (gf*)

Chargrilled and served with skin on chips, garden peas, pineapple and fried Woodthorpe Grange hen's

egg

£16.95

Bangers and Mash (gf* v*)

Trio of local multi award winning Derbyshire sausage of the year with creamy mashed potato (choose plain, Garlic, herb or cheese), glazed carrots and our rich onion gravy topped with fresh herbs

£15.95

(add a Yorkshire pudding for an extra 95p and/or buttered mixed greens for £1.95)

The Peacock's Fully Loaded Beef Burger

8oz hand pressed and seasoned steak burger topped with thick cut back bacon, cheese and served on a toasted coburg with baby gem lettuce, sliced beef tomato, red onion, gherkins, our burger sauce and skin on chips

£17.95