



Mains

Mushroom, Cranberry, Brie and Hazelnut Wellington (v)

Served with a Mediterranean salad

£11.95

Oven Baked Fish Pie (gf)

Made with haddock, salmon and prawns and topped with mashed potato, cheese and fresh chives. Served with mixed green vegetables

£13.95

Fishcakes at The Peacock

Our salmon and haddock fishcakes with lemon and tarragon. Served with skin on fries, mixed salad and our tartare sauce

£13.95

Unni's Curries (gf*)

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

Chicken Tikka Masala £14.45

Lamb Rogan Josh £14.95

10oz Gammon Steak (gf)

10oz gammon steak with chunky chips, garden peas and your choice of fried Woodthorpe Grange hen's egg or fresh pineapple ring (or both for 90p extra)

£13.95

Bangers and Mash (gf* v*)

Trio of local multi award winning Derbyshire sausage of the year with creamy mashed potato (choose plain, herb, cheese or garlic), wholegrain mustard and onion gravy topped with chopped herbs

£12.95

(add a Yorkshire pudding for an extra 95p and/or buttered cabbage for 95p)

Confit Belly Pork (gf)

Slow roasted overnight and served with bubble and squeak, honey glazed carrots, tender stem broccoli, apple and pear chutney, crackling and our red wine gravy

£14.95

(add a Yorkshire pudding for an extra 95p)



Salmon Fillet (gf)

Pan fried salmon fillet served with our creamy cheese topped potato gratin, green beans, petit pois and a creamy lemon butter sauce

£15.95

Roast Chicken Dinner (gf*)

Served with roast potatoes, honey roasted parsnips, buttered mixed greens, glazed carrots, pig in blanket, our stuffing, red wine gravy and cranberry sauce

£14.95

(add a Yorkshire pudding for an extra 95p)

28 Day Aged 10oz Sirloin Steak (gf*)

Chargrilled and oven roasted to your liking and served with hand cut chips, Collyfobble ale battered onion rings, grilled mushroom and tomato and dressed mixed leaves

£22.95

(add creamy brandy and peppercorn, mushroom or blue cheese sauce for £1.95)

Pies

We're as proud as a Peacock about our pies.....each one has hand rolled pastry and is hand filled and topped each and every morning before being baked fresh every single day. Our steak pie uses the finest chuck steak which is marinated overnight and then slow cooked to deliver exceptional flavour. Our own Collyfobble ales form the backbone of the sauce inside, the mushy peas are soaked overnight and cooked on site, the carrots are glazed with Sudbrook Hall honey and the chunky chips are twice cooked leaving them soft on the inside and crunchy on the outside just the way we like them

Steak, Mushroom and Ale - £14.95

Gammon, Chicken and Leek - £14.45

Cheese, Potato and Onion (v) - £13.95

All served with your choice of plain, cheese, herb or garlic mashed potato, honey glazed carrots, mushy peas and our homemade red wine gravy



Sides

Pigs in Blankets (v)

£3.45

Collyfobble Ale battered Onion Rings (v)

£2.95

Tender Stem broccoli with garlic butter and toasted almonds (v, gf)

£3.45

Brandy and Peppercorn Sauce (v, gf)

£2.45

Mushroom Sauce (v, gf)

£1.95

Blue Cheese Sauce (v, gf)

£2.45

Sweet Potato Fries (v, gf*)

£3.85

Mac 'n' Cheese (v)

£3.95

Skin on Fries (v, gf)

£2.95

Honey Glazed Carrots (v, gf)

£2.95

Mixed Salad (v, gf)

£2.95

Chunky Chips (v, gf)

£3.25

Creamy Mashed Potato (choose plain, cheese, herb or garlic) (v, gf)

£3.55

Here at The Peacock at Barlow we believe every guest deserves to enjoy great food. If you or any of your guests have an allergy or dietary restriction please inform the team when placing your order and our chefs will be more than happy to accommodate your needs.
(v) - vegetarian, (gf) - non gluten containing, (gf*) - non-gluten containing option available.