

The Peacock Inn

Rustic sourdough and focaccia 6
olive oil and balsamic vinegar

Spiced green & black olives 4

Starters

Feta, toasted quinoa, pomegranate & courgetti ribbon salad 9
garlic & basil hummus, lemon & mint yoghurt
(GF)

Chicken liver pâté 9.5
spiced apple chutney, smoked sea salt butter
charred sourdough
(GF available)

Sussex smokie 12.5
smoked haddock, leek, spinach & chive
mustard sauce, cheese, breadcrumbs

Garden pea, ricotta & lemon arancini 10
pickled shallot salad, hazelnut romesco
(GA available)

Crispy fish taco 9.5
tartare slaw, chip shop curry mayo

Shredded lamb shoulder 10
potato rosti, confit garlic mayo, mint pesto,
pickled red cabbage (GF)

Mains

Chicken Caesar burger 21
aged parmesan, baby gem lettuce, crispy
parma ham, Caesar mayo, citrus salt fries

Sussex smokie 22
smoked haddock, leek, spinach & chive
mustard sauce, cheese, breadcrumbs, fries

Char sui pork fillet 23
special fried rice, charred pak choi, pineapple
sour sauce, prawn cracker crumb

Beef burger 22
emmental cheese, sweet mustard mayo, pickle
relish, lettuce, fries

Smoked chalk stream trout salad 20
watercress, pearl cous cous, quails egg,
heritage beetroot, horseradish dressing

8oz Fillet steak marilyn monroe 40
mushroom, cream & brandy sauce, chunky
chips, mixed salad (GA)

Aubergine katsu curry 20
kimchi rice, sesame cucumber relish, charred
lime (vegan, GF available)

Creamy wild garlic & pesto rigatoni 21
charred asparagus, baby spinach, pistachio
crumb, mozzarella (V)
(GF available)

Sides

Side salad 5

Garlic ciabatta 5

Cheesy garlic ciabatta 6

Green beans 5

Chunky chips 5

Fries 5

(V) Vegetarian, (GF) Gluten Free, (GA) Gluten avoidance, (DF) dairy free

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.