

The Peacock Inn

Rustic Sourdough and Focaccia 5
olive oil and balsamic vinegar

Spiced Green & Black olives 3.5

Starters

Sussex smokie 12
*smoked haddock, leek, spinach & chive
mustard sauce, cheese, breadcrumbs*

Chicken liver pâté 9.5
*spiced apple & plum chutney, whipped
marmite butter, charred sourdough
(GF available)*

Thai chicken arancini 10
*green pea curry sauce, coconut buttermilk,
pickled asian slaw*

Blood orange & Parma ham salad 8.5
*mozzarella, toasted hazelnuts, salsa verde
dressing (GF)*

Breaded mackerel fillet 10
*cherry tomato coulis, celeriac remoulade,
crispy capers*

Gruyere cheese croquette 9.5
*burnt leek mayo, beetroot & apple chutney,
crispy leeks, balsamic vinegarette (V)*

Mains

Roasted lamb rump 25
*saag aloo gratin, tomato & mango chutney,
courgette raita, rogan josh sauce (GF)*

Pan fried cod fillet 25
*champ mash, charred asparagus, warm
tartar sauce, dill oil (GF)*

Spicy Italian sausage tagliatelle 20
*sun blush tomatoes, mozzarella, red pepper &
tomato sauce
(GF available)*

Beef burger 19
*applewood cheese, smoked barbeque sauce,
charred onion chutney, roasted garlic mayo,
rosemary fries*

Pumpkin & roast beetroot burger 18
*caramalised red onion cream cheese, red
pepper ketchup, rosemary chunky chips (V)*

8oz Fillet steak marilyn monroe 36
*mushroom, cream & brandy sauce, chunky
chips, mixed salad (GA)*

Sussex smokie 20
*smoked haddock, leek, spinach & chive mustard
sauce, cheese, breadcrumbs, rosemary fries*

Pork fillet & apricot stroganoff 22
rice (GF)

Sides

Garlic ciabatta 4.5

Sauteed green beans 5

Cheesy garlic ciabatta 5

Rosemary fries 5

Side salad 4.5

Rosemary chunky chips 5

(V) – Vegetarian, (VG) – Vegan, (GF) Gluten Free, (GA) Gluten avoidance

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.