The Peacock Inn

Rustic sourdough and focaccia 6
olive oil and balsamic vinegar

Spiced green & black olives 4

Starters

Gorgonzola, poached pear & toasted pecan salad 10
sourdough croutons, chardonnay French dressing (V)

Chicken liver pâté 9.5
spiced apple chutney, café de Paris butter, charred sourdough
(GF available)

Pulled Asian pork shoulder 10
caramelised pineapple, roasted garlic & wasabi mayo, ponzu sauce, fennel salad (GF)

Curried butternut squash soup 9
pumpkin seed granola, sage pesto, focaccia
(GF available) (VG)

Spanish crab cakes 12
smokey chorizo & roasted piquillo pepper sauce, dressed watercress

Sussex smokie 13
smoked haddock, leek, spinach & chive mustard sauce, cheese, breadcrumbs

Mains

Confit duck leg 25
cumberland sauce, colcannon mash, orange & whiskey marmalade, buttered kale (GF)

Sussex smokie 23
smoked haddock, leek, spinach & chive mustard sauce, cheese, breadcrumbs, fries

Braised blade of beef 26
dauphinoise potatoes, bbq glazed king oyster mushroom, truffled celeriac puree, stout & onion jus (GF available)

Dukkah spiced salmon fillet 24
crushed spinach & bombay potatoes, pomegranate & chilli spring greens, buttermilk korma sauce

Crispy halloumi burger 22
citrus aioli, oregano beef tomato, pistachio & basil pesto, smoked paprika fries (V)

Beef burger 22
smoked applewood cheese, caramelised red onion, garlic & herb mayo, fries

Wild mushroom & cavelo nero tagliatelle 21
cep cacio e pepe sauce, pecan pangrattato (V)
(GF available)

10oz flat iron steak 30
parmesan & rocket salad, fries (GA)
- chimichurri
-peppercorn butter
- monroe sauce

Sides

Side salad 6

Garlic ciabatta 6

Cheesy garlic ciabatta 7

Green beans 6

Chunky chips 6

Fries 6

(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.