

The Peacock Inn

Sunday menu

Rustic Sourdough and Focaccia 5
olive oil and balsamic vinegar

Spiced Green & Black olives 3.5

Starters

Heritage tomato salad 8.5
mozzarella, toasted cashews, pomegranate
molasses, herb croutons
(GF available)

Chicken liver pâté 9.5
branston pickle butter, red onion marmalade,
charred sourdough
(GF available)

Smoked salmon & crayfish salad 10/18
chilli & lime dressing (GF)

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

Mains

Roast sirloin of beef 25
roast potatoes, cauliflower cheese, honey
glazed root vegetables, yorkshire pudding

Roast chicken supreme 20
roast potatoes, honey glazed root vegetables,
pancetta & thyme stuffing, braised red
cabbage, cider jus

**Butternut squash, spinach & chestnut
mushroom wellington 19**
roast potatoes, honey glazed root vegetables,
beetroot & apple chutney (V)

Beef burger 20
double american cheese, maple glazed bacon,
burnt butter mayo, gherkin, lettuce, rosemary
fries

Crispy halloumi burger 19
hot pistachio honey, rocket pesto, dill ranch
mayo, paprika fries (V)

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

Sussex smokie 21
smoked haddock, leek, spinach & chive
mustard sauce, cheese, breadcrumbs,
rosemary fries

Cod & salmon fishcake 20
pan fried duck egg, sauteed samphire &
courgette, chive & lemon hollandaise

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.