



PEACOCK LODGE

BAR RESTAURANT BEER GARDEN BANQUETING PLAYGROUND

STARTERS

- Chicken Satay** £6.95
House marinated chicken satay served with sweet chilli sauce
- Tempura Prawns** £7.95
Tempura torpedo prawns, served with sweet chilli sauce
- Mozzarella Sticks (V)** £6.95
Stringy mozzarella cheese, coated in a crisp nacho crumb. Served with sweet chilli sauce
- Brie Bites (V)** £6.95
Hand crafted wedges of brie, coated in breadcumbs served with cranberry relish
- Chicken Wings** £6.95
Chef's special 24 hour marinated chicken wings.
Choose from Sweet BBQ, Peri Peri or Buffalo
- Chicken Goujon** £6.95
Crispy, mustard fried chicken strips, served with garlic mayo
- Crispy Calamari Rings** £7.95
Panko coated Pacific calamari rings, served with sweet chilli sauce
- Loaded Nachos (V)** £6.95
Nachos topped with sour cream, salsa, guacamole & jalapenos
- Halloumi Finger (V)** £6.95
Panko coated halloumi fingers served with sweet chilli sauce
- Breaded Garlic Mushroom (V)** £6.95
Crispy coated garlic mushrooms

BRUNCH

Available till 5pm daily

- Toasted Panini** £7.95
Served with potato crisps
Choose Ham & Cheese, Coronation Chicken or Cheese & Tomato (V)
- Toasted Tortilla Wrap** £8.95
Served with potato crisps
Choose Chicken Tikka, Seekh Kebab, Chicken Goujon or Paneer (V)
- Peacock Big Brunch** £14.95
Two sausage, two fried eggs, two bacon rasher, two hashbrown, tomato, mushrooms, baked beans & toast.

PIE SELECTION

Traditional handmade pies served with creamy mashed potato, gravy & garden vegetables

- Beef & Ale Pie** £15.95
Slow cooked chuck steak, in a rich cask ale sauce
- Chicken, Ham & Leek Pie** £15.95
Shredded chicken, ham hock and leeks in a creamy sauce topped with a puff pastry lid

CHEF'S SPECIALS

- Chicken Schnitzel (New)** £13.95
Chef's signature crispy fried chicken breast served with Irish style mash & a creamy mustard sauce.
- Lamb Liver & Bacon (New)** £14.95
Locally sourced lamb liver & bacon cooked in onion gravy, served with mash

PUB GRUB

- Cod and Chips** £14.95
Beer battered cod served with chunky chips, peas & tartare sauce
- Bombay Cod and Chips** £15.95
Spicy beer battered cod served with chunky masala chips, peas & spicy mayo
- Scampi and Chips** £14.95
Whole langoustine tail scampi coated in crispy breadcrumbs, served with chunky chips & peas
- Hunters Chicken** £13.95
Grilled chicken breast, topped with bacon, smothered in Kentucky BBQ sauce and cheese. Served with house salad and chips
- Bangers & Mash** £13.95
Traditional Cumberland sausage ring, served with creamy mash, seasonal vegetables & gravy
- Gammon Steak (GF)** £14.95
Gammon steak topped with choice of fried eggs or pineapple. Served with chunky chips
- Rosemary & Mint Lamb Shank** £18.95
Slow cooked braised shank of lamb, served with creamy mash, garden vegetables and mint gravy
- Mushroom Risotto (Vegan/GF)** £13.95
Creamy mushroom risotto topped with grated vegan cheese, served with side salad
- Chilli Con Carne** £14.95
Chef's signature beef chilli, served with steamed rice, tortilla wrap, sour cream & grated cheese
- Crab & Crayfish Ravioli** £14.95
Served in an arriabiata sauce
- Chips & Kebab Platter** £13.95
Chef's signature chicken tikkas served with chunky chips, garden salad & mint sauce
- Seekh Kebab Platter** £14.95
Chef's classic seekh kebabs, served with chunky chips, garden salad & mint sauce

- King Prawn Pasta** £14.95
Succulent king prawns dressed in a fresh tomato, chilli & garlic sauce.
Gluten free available upon request
- Mushroom Pesto Pasta (V)** £12.95
Rich mushroom & pesto pasta
Gluten free available upon request

PIZZA

Thin & Crispy
Gluten free available upon request

- Hawaiian Peacock Pizza (New)** £11.95
Classic ham & pineapple
- Vegetable Supreme (V)** £11.95
Bell peppers, mushrooms & onions
- Chicken Tikka Pizza** £11.95
- Pepperoni** £11.95
- Margarita Pizza (V)** £10.95

FARM SALADS

- Chicken & bacon Caesar salad** £11.95
Grilled chicken breast & bacon on a bed of mixed green salads, croutons, Italian cheese & creamy Caesar dressing
- (V) Mediterranean Salad with Feta** £11.95
Chef's selection of seasonal salad, topped with Feta cheese and the Chef's Special Dressing

BURGERS

All burgers are served with house fries
Add sweet potato fries for £3

- Ultimate Burger** £17.95
Our towering Ultimate burger with grilled chicken breast, beef patty with melted cheese, mayo, bacon rashers & large onion rings
- Holy Moly Crispy Chicken** £16.95
House favourite! Two southern fried style crispy chicken breast, topped with cheese, mayo & salad
- Classic Beef Burger** £14.95
Locally sourced beef patty, grilled & topped with cheese & salad
- Classic Chicken Burger** £14.95
Grilled chicken breast topped with cheese, mayo & salad
- Crispy Halloumi Burger (V)** £14.95
Panko breaded halloumi, topped with salad and spicy mayo
- Peri Peri Chicken Burger** 🌶️ (New) £14.95
Grilled peri peri chicken breast topped with salad

- Double Trouble Bacon & Cheese** £17.95
Two beef patties, topped with cheese, bacon & salad
- Vegan Whopper Burger** £14.95
Vegan patty served in a vegan bun with salad & garlic aioli

INDIAN SELECTION

A complete meal served with steamed basmati, buttered naan, crisp poppadum and mango chutney

- Butter Chicken Platter** £16.95
- Chicken Tikka Masala Platter** £16.95
- Chicken Korma Platter** £16.95
- Railway Lamb Curry Platter** £17.95
- Paneer Butter Masala Platter (V)** £15.95

SIDES

- Onion Rings** £3.95
- Chips** £3.25
- Cheesy Chips** £4.25
- Mac & Cheese** £5.95
- Garlic Bread** £3.95
- Cheese Garlic Bread** £4.95
- Seasonal Vegetables** £4.25
- Sweet Potato Fries** £4.95
- Grilled Halloumi** £5.25

SUNDAY ROAST

A traditional Sunday roast served with seasonal vegetables, roast potatoes, stuffing, yorkshire pudding & gravy

Please ask your waiter for selection of meat

- Sunday Roast** £15.95
- Lamb Shank Roast** £19.95
- Children's Roast** £8.95

- Cauliflower Cheese (V)** £6.95

All our food is prepared in a kitchen where nuts, cereals, gluten and other allergens are present and menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. (V) Suitable for vegetarians. Whilst we take care to preserve the integrity of our vegetarian product, we must advise that these products are handled in a multi-product kitchen. Fish & chicken may contain small bones. We use refined vegetable oil, which is produced from genetically modified soya.

STARTERS

- Chilli Chicken** £6.95
Chicken breast sauteed with bell peppers, red onion, chilli & garlic in a hot chilli sauce. Garnished with cashew nuts
- Amritsari Fish Pakora** £7.95
Fried tilapia fish, Famous street food of Amritsar
- Onion Bhaji (V)** £5.95
Crispy, fried bhajis with spinach, bell pepper & onion
- Chilli Garlic Mushroom (V)** £6.95
Crispy, fried mushrooms, served in a chilli & garlic sauce
- Chicken Tikka** £6.95
Chicken breast marinated in Greek yoghurt & traditional Indian spices, roasted in the tandoor oven
- Chilli Garlic Fish** £7.95
Tilapia fillet served in an aromatic chilli & garlic sauce
- Homemade Crispy Punjabi Samosa** £6.95
Traditional golden fried samosas, choice of Vegetable, Chicken or Lamb
- Khaas Seekh Kebabs** £7.95
Succulent minced lamb kebabs infused with authentic Indian herbs & spices, served with mint yoghurt
- (V) Paneer Tikka** £6.95
Tandoor cooked slices of cottage cheese, peppers & onions marinated in pickling spices
- (V) Chilli Paneer** £6.95
Diced cottage cheese tossed with bell peppers, red onions, chillies & the Chef's special chili soya sauce
- Honey Chilli Potato (V)** £5.95
Crispy, new potatoes tossed in a honey chilli sauce, topped with sesame seeds
- Chilli Cheese Masala Fries** £6.95
Masala fries topped with cheese
- Poppadom & Chutney Tray** £4.50

TANDOORI GRILLS

- Tandoori Mixed Grill** 19.95
Succulent kebab mix - Chicken tikka, Chicken wings, Seekh Kebabs, Chicken leg & fish tikka, served on a sizzling platter
- Chicken Shashlik** £15.95
Clay oven fired chicken, marinated in a tandoori spices, served on a bed of sauteed onions & peppers
- Paneer Shashlik (V)** £15.95
Clay oven fired paneer marinated in a tandoori spices, served on a bed of sauteed onions & peppers

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INDIAN COLLECTION

CHICKEN

- Butter Chicken (Authentic)** £9.95
House speciality- Chicken tikkas in a rich tomato butter sauce with a hint of fenugreek
- Lahori Garlic & Chilli Chicken** £9.95
Clay oven fired chicken tikkas, served in a Lahori style chilli & garlic sauce
- Punjabi Karahi Murgh** £9.95
Punjabi home style curry with peppers & whole spices
- Chicken Korma** £9.95
Diced chicken in a creamy & nutty korma gravy coconut, curry leaves, mustard seeds
- Desi Chicken Curry** £9.95
Inspired by the villages of North India - Traditional home style chicken curry cooked with onions, tomatoes & whole spices
- Dhaba Palak Murgh** £9.95
Classic North Indian curry - with spinach, garlic & ginger
- Methi Chicken** £9.95
Tandoori chicken cooked with fenugreek & freshly ground chilli & garlic
- Chicken Tikka Masala** £9.95
The nation's favourite! Signature chicken curry, served in a tomato based sauce
- Chicken Madras** £9.95
Clay oven fired chicken tikkas, served in a madras style curry
- Hawaiian Murgh** £9.95
A Peacock creation! A mild chicken curry with pineapple

SEAFOOD

- King Prawn Masala** £14.95
King prawns in a South Indian inspired curry with coconut, curry leaves, fresh tomato, ginger & garlic
- Karahi King Prawn** £14.95
A spicy king prawn curry with shredded chilli, peppers & onion
- Keralan Salmon Curry** £14.95
Scottish salmon steak served in a delicate Keralan style curry
- Punjabi Fish Curry** £13.95
North Indian style curry with white fish

LAMB

- Kashmiri Lamb Shank** £18.95
A Kashmiri delicacy, lamb shank cooked with a yoghurt gravy, Indian herbs & spices, topped off with a boiled egg for extra decadence
- Railway Lamb Curry** £11.95
Classic curry of the British Raj! Lamb served with a blend of tomatoes, peppers, onions, ginger & garlic
- Saag Gosht** £11.95
Classic Punjabi Curry! Lamb cooked in a spinach, ginger & garlic sauce
- Karahi Gosht** £11.95
Home style lamb curry with pepper & whole spices
- Keema Mattar Masala** £11.95
Slow cooked minced lamb curry with peas
- Rara Gosht** £11.95
Slow cooked minced and diced lamb curry with exotic Indian spices

VEGETARIAN

- Kadai Paneer** £8.95
Home style paneer curry with peppers & whole spices
- Saag Paneer** £8.95
Diced cottage cheese served in a curried spinach sauce
- Vegetable Jaipuri** £8.95
Seasonal vegetables cooked with traditional spices
- Chana Masala** £8.95
Slow cooked spiced chickpea curry with ground spices
- Dal Tadka** £6.95
Yellow lentils slow cooked and tempered in desi ghee with Indian herbs & spices
- Saag Dal Tadka** £7.95
Yellow lentils slow cooked with spinach and tempered in desi ghee with Indian herbs & spices
- Vegetable Masala (Vegan)** £8.95
Seasonal vegetables in a masala sauce
- Pineapple Curry (Vegan)** £8.95
A sweet & sour creation of pineapple in a South Indian style curry

BIRIYANI

SERVED WITH A CHOICE OF SALAN GRAVY OR RAITA

- Hyderabadi Lamb Biryani** £16.95
Layered saffron basmati and pot cooked lamb curry finished with caramelised onions & coriander
- Hyderabadi Chicken Biryani** £15.95
Layered saffron basmati and pot cooked chicken curry finished with caramelised onions & coriander
- Coastal Prawn Biryani** £17.95
Layered saffron basmati and pot cooked with an exotic seafood selection and traditional spices
- (V) Subz Biryani** £12.95
Layered saffron basmati and pot cooked vegetable curry finished with caramelised onions & coriander

ACCOMPANIMENTS

- Saffron Pilau** £3.95
Steamed Basmati £3.50
Mushroom Rice £4.25
Coconut Rice £4.25
Garlic Egg Fried Rice £4.95
Keema Rice £4.95
- Buttered Naan** £3.25
Garlic Naan £3.50
Chilli Garlic Naan £4.95
Peshwari Naan £4.75
Keema Naan £4.95
Cheese Garlic Naan £5.25
Tandoori Roti £3.25
- Bombay Jeera Aloo** £5.95
Saag Aloo £5.95
Mushroom Bhaji £5.95
Poppadums & Chutney Tray £4.50

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