
STARTERS

Soup of the day , rustic bread (V)	6	Sweet chilli chicken and crispy bacon salad (GF)	7.5 / 12.5
Chicken liver pâté , crostini, red onion marmalade	7.5	Deep fried whitebait , tartare sauce	7
Welsh rarebit , toasted olive bloomer, parma ham, chorizo oil	6.95	Smoked salmon blini , dill crème fraiche, lemon and caper vinegarette	8
Sussex smokie , smoked haddock, cream and mustard sauce, cheese crumb	7.75	Wild mushroom risotto , parmesan cheese, truffle oil (V)(GF)	9 /14

MAINS

Peacock chicken , mozzarella, cashews, wrapped in parma ham, wild garlic sauce, fine beans, potato gratin (GF)	16.5	Fillet steak Marilyn Monroe , mushroom, cream and brandy sauce, mixed leaf salad, chips (GF)	28
Beef burger , monterey jack cheese, lettuce, tomato, skinny chips Add streaky bacon	13 1.5	Smoked salmon and cod fishcake , sautéed samphire, courgette and peas, salsa verde	14
Fillet of beef stroganoff , rice (GF)	18.5	Fisherman's pie , salmon, cod and haddock, cheese crumb, skinny chips	14
Steak, guinness and mushroom pie , shortcrust pastry, mash, seasonal vegetables	15	Whole tail breaded scampi , chips, tartare sauce	12
Pan fried rib eye steak , bearnaise sauce, mixed leaf, parmesan salad, sweet potato chips (GF)	23.5	Moroccan vegetable tagine , minted cous cous (V)	13.5

See blackboards for today's specials

SIDES

Garlic bread	4	Rustic bread	4
Garlic bread with cheese	4.5	Rustic bread, olive oil and balsamic	4.5
Chips - skinny / chunky	3.5	Mixed olives	3
Sweet potato chips	4	Vegetable selection / mixed salad	3.5

RUSTIC CIABATTA

Melted brie and cranberry (V)	8.5
Mozzarella ,tomato and basil (V)	8.5
Chilli chicken and mayonnaise	8.5
Bacon , lettuce , tomato and mayonnaise	8.5
Crayfish and Marie Rose sauce	9.5

JACKET POTATOES

Brie and bacon (GF)	9.5
Cheese and beans (V)(GF)	9.5
Crayfish and Marie Rose (GF)	10

PLOUGHMAN'S

Mixed cheese (V)	12
Pork and apple sausage	12
Chicken liver pâté	12

(served Mon-Sat lunchtime only)

DESSERTS

Banoffee pie, vanilla ice-cream	6.95
Triple chocolate brownie, mint chocolate ice-cream	6.95
Clementine posset, winter berry compote, biscotti	6.95
Ginger sticky toffee pudding, rum and raisin ice-cream	6.95
Selection of local ice-creams and sorbets	6
Selection of local cheese and biscuits	9

COFFEE & TEA

Cappuccino / Latte	2.9
Espresso / Double Espresso	2.25 / 2.75
Americano	2.8
Hot chocolate	3
Teas	2.5
Liqueur coffee	from 4.5

FOOD ALLERGENS & DIETARY REQUIREMENTS

All dishes are cooked fresh to order so some delay may occur. All our dishes are prepared where nuts, flour etc. are commonly used so unfortunately we cannot guarantee our dishes will be free of traces of these products. Please inform a member of staff of any allergies or dietary requirements. Olives may contain stones, fish and meat dishes may contain bones. All dishes may contain items not mentioned in the menu description. **(V)** denotes suitable for vegetarians. **(GF)** denotes gluten free.

COMPLAINTS POLICY

We are confident that you will be pleased with your food and service. However, if for any reason you are unhappy with your meal when it arrives, please bring this to the attention of your waiting staff who can arrange for a replacement or refund. We cannot offer any refund or replacement once your meal has been finished or a reasonable amount has been consumed to establish satisfaction of quality. Thank you

THE PEACOCK INN

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