

The Peacock Inn

Rosemary & Sea Salt Focaccia - 5
olive oil & balsamic vinegar

Spiced Green & Black Olives - 3.5

Starters

Chicken Liver Pâté - 9.5
piccalilli, smoked sea salt butter, crostini

Goats Cheese & Walnut Soufflé (V) - 10
fig jam, endive, apple cider vinaigrette

Truffled Cream of Celeriac Soup (V) - 8
hazelnut dukkah, sourdough

Salt Cod & Leek Fishcake - 9
lemon aioli, samphire

Beetroot Cured Salmon Gravlox - 10.5
horseradish cream cheese, dill croutons, apple & beetroot relish

Sussex Smokie - 11.5
smoked haddock, mustard cream sauce, cheese, herb breadcrumbs

Mains

Roast Sirloin of Beef - 24
yorkshire pudding, cauliflower cheese

Roast Cod Fillet - 24

Roast Turkey Breast - 22
bacon wrapped chipolata, apricot & sage stuffing, maple glazed sprouts, cranberry sauce

sorrel & lemon crust, fondant potato, champagne & mussel sauce, charred tenderstem broccoli

Butternut Squash, Spinach & Chestnut Wellington (V) - 20
sautéed wild mushrooms, parsnip crisps

8oz Fillet Steak Marilyn Monroe (GA) - 36
mushroom, cream & brandy sauce, chunky chips, mixed salad

all the above are served with garlic & herb roast potatoes, honey glazed roast vegetables & red wine jus

Chargrilled Lamb Rump - 25
celeriac gratin, garlic kale, shallot purée, redcurrant jus, pistachio granola

Sides

Braised Red Cabbage & Apple (V) (GF) - 4

Bacon Wrapped Chipolata - 4
honey mustard

Brussel Sprouts (V) (GF) - 4
maple syrup glaze

Pork & Apricot Stuffing - 4
apple purée, crackling crumbs

Cauliflower Cheese (V) - 4
manchego cheese

Skinny Fries - 4.5
rosemary sea salt

Vegetarian & vegan options are available on request, (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 & we cannot guarantee the total absence of allergens.