

# PEACOCK LODGE • GATWICK •

Bar | Beer Garden | Restaurant | Banqueting | Play Area

## GLUTEN FREE MENU

### STARTERS

<b>Chicken Satay</b> 4.95 <small>Served with Sweet chilli sauce</small>	<b>Seekh Kebab</b> 4.95 <small>Succulent lamb mince kebabs infused with authentic Indian herbs &amp; spices</small>
<b>Loaded Nachos (V)</b> 5.95 <small>Nachos smothered in cheese, salsa, guacamole, sour cream and jalapenos</small>	<b>Chicken Tikka</b> 4.95 <small>Spiced chicken breast cooked in a traditional clay oven</small>
<b>Chilli Mogo Chips (V)</b> 4.75 <small>Cassava chips tossed in an Onion &amp; Tomato chutney</small>	<b>Chilli Masala Chips</b> 4.95 <small>Chips coated in a fiery Indian Spices</small>
<b>Chatpatta Sprouts (V)</b> 5.95 <small>Brussel sprouts served in a hot and tangy sauce</small>	<b>Chilli Paneer (V)</b> 4.95 <small>Paneer served in a sticky, Indo-Chinese sauce.</small>

<b>Tandoori Chicken Wings</b> 5.95 <small>Traditional clay oven fired chicken wings</small>	<b>Paneer Tikka (V)</b> 4.95 <small>Indian cottage cheese marinated in greek yoghurt and traditional spices, roasted in the tandoor oven</small>
<b>Butter Garlic Fish</b> 5.95 <small>Tilapia fillets served in an aromatic garlic sauce</small>	<b>Chilli Garlic Mushrooms (V)</b> 4.95 <small>Crispy fried mushrooms served in a chilli &amp; garlic sauce</small>

### PUB CLASSICS

<b>Gammon Steak</b> 10.95 <small>Gammon steak topped with your choice of pineapple or fried egg, served with chunky chips</small>
<b>Mushroom Risotto (Vegan) (GF)</b> 9.95 <small>Creamy mushroom risotto seasoned with grated vegan cheese. Served with a side salad.</small>
<b>Mediterranean Feta Salad (V)</b> 8.95 <small>Selection of seasonal vegetables, topped with feta cheese &amp; Chefs special dressing</small>

### BIRIYANI

Inspired by the cuisine of the Mughal Empire

Served with a choice of Raita or Vegetable Curry

<b>Chicken</b> 11.95
<b>Lamb</b> 11.95
<b>Seafood</b> 12.95
<b>Vegetable</b> 9.95
<b>Paneer &amp; Pineapple</b> 11.95

### TANDOORI

#### Mixed Grill

14.95

Chicken tikkas, chicken wings, seekh kebabs, reshmi kebabs, lahori charga & amritsari fish served on a sizzling platter

#### Chicken Shashlik

12.95

Chicken roasted in a tandoori clay oven. Marinated in Indian spices, served on a bed of sauteed onions & peppers

#### Paneer & Halloumi Shashlik (V)

12.95

Paneer & Halloumi in a tandoori clay oven. Marinated in Indian spices, served on a bed of sauteed onions & peppers

### MAINS

#### All Main Course Curries are Gluten Free

<b>Butter Chicken</b> 7.95 <small>All Time Favourite! A house speciality - Chicken tikkas in a rich tomato butter sauce with a hint of fenugreek</small>	<b>Lahori Garlic &amp; Chilli Murgh</b> 7.95 <small>Clay oven fired chicken tikkas served in a Lahori chilli &amp; garlic sauce</small>	<b>Murgh Chole</b> 7.95 <small>A combination of a masala chicken curry served on a bed of chole - Curried chickpeas</small>
<b>Punjabi Karahi Murgh</b> 7.95 <small>North Indian home-style curry cooked with peppers &amp; whole spices</small>	<b>Dhaba Palak Murgh</b> 7.95 <small>Classic North Indian dish! Chicken curry cooked with spinach, seasoned with garlic &amp; ginger.</small>	<b>Desi Chicken</b> 7.95 <small>A classic indian chicken curry with green chilli &amp; garlic</small>
<b>Chicken Korma</b> 7.95 <small>The Nations Favourite! Diced chicken served in a creamy &amp; nutty gravy</small>	<b>Garam Garam Chicken</b> 7.95 <small>Vindaloo style chicken curry</small>	<b>Methi Chicken</b> 7.95 <small>Tandoori chicken cooked with fenugreek and freshly ground garlic &amp; chilli</small>
<b>Paneer &amp; Halloumi Lababdar (V)</b> 8.95 <small>A unique combination of paneer &amp; halloumi cheese in a creamy masala sauce, garnished with crumbled feta</small>	<b>Hawaiian Murgh</b> 7.95 <small>A mild, chicken &amp; pineapple curry served in a Kochin style coconut sauce</small>	<b>Saag Paneer (V)</b> 6.95 <small>Diced cottage cheese &amp; goats cheese served in a curried spinach sauce.</small>
<b>Karahi Paneer (V)</b> 7.95 <small>Home-style Indian paneer curry cooked with peppers &amp; whole spices</small>	<b>Dal Makhani (V)</b> 5.95 <small>Slow cooked black lentils, combined with kidney beans &amp; bengal grams</small>	<b>Dal Tadka (V)</b> 5.95 <small>Yellow lentils slow cooked and tempered with cumin, ginger &amp; garlic</small>
<b>Vegetable Jaipuri (V)</b> 6.95 <small>Selected seasonal vegetables cooked with traditional Indian spices</small>	<b>Methi Corn Masala (V)</b> 5.95 <small>Fenugreek &amp; sweetcorn served in the Chefs special blend of spices</small>	<b>Vegetable Masala (Vegan)</b> 6.95 <small>Selected seasonal vegetables cooked in a traditional masala sauce</small>
<b>Aloo Methi Jeera (Vegan)</b> 6.95 <small>Baby potatoes tossed in fenugreek, cumin &amp; fresh coriander</small>	<b>Pineapple Curry (Vegan)</b> 6.45 <small>A sweet &amp; sour creation of pineapple in a tradition South Indian sauce</small>	<b>Chana Masala (V)</b> 6.95 <small>Spiced chickpea curry with fresh ground spices</small>
<b>Railway Lamb Masala</b> 8.95 <small>Classic curry of the British Raj! A blend of tomatoes, peppers &amp; onions spiced with ginger &amp; chilli</small>	<b>Karahi Gosht</b> 8.95 <small>Home-style lamb curry cooked with peppers &amp; whole spices</small>	<b>Palak Gosht</b> 8.95 <small>Lamb curry cooked with spinach, fenugreek, seasoned with garlic &amp; ginger</small>
<b>Keema Mattar Masala</b> 8.95 <small>Slow cooked ground minced lamb curry with peas</small>	<b>Rarrar Gosht</b> 9.95 <small>Chefs Favourite! Combination of minced lamb with succulent lamb pieces cooked with the chefs special herbs &amp; spices</small>	<b>Keema Gole Kofte</b> 8.95 <small>Lamb koftes served in a rich North Indian hearty sauce</small>
<b>South Indian Salmon Masala</b> 10.95 <small>All time Favourite! Salmon fillet served in a delicate creamy Keralan inspired sauce</small>	<b>Malabar Mixed Seafood Masala</b> 9.95 <small>Selection of seafood cooked in a mustard &amp; coconut sauce</small>	<b>King Prawn Masala</b> 10.95 <small>King prawns cooked in a South Indian inspired sauce with fresh tomato, ginger, garlic &amp; flavoured with curry leaves &amp; coconut milk</small>
	<b>Keralan Sea Bass Haandi</b> 12.95 <small>Whole Sea Bass cooked with fresh tomato, ginger, garlic &amp; South Indian spices.</small>	

### ACCOMPANIMENTS

<b>Bombay Potatoes</b> 4.95	<b>Mushroom Bhaji</b> 4.95	<b>Mushroom Pilau Rice</b> 3.25
<b>Saag Paneer</b> 4.95	<b>Vegetable Masala</b> 4.95	<b>Coconut Rice</b> 3.95
<b>Saag Aloo</b> 4.95	<b>Basmati Rice</b> 2.50	<b>Garlic Egg Fried Rice</b> 4.95
<b>Mushroom Palak</b> 4.95	<b>Pilau Rice</b> 2.50	<b>Keema Rice</b> 4.95

All our food is prepared in a kitchen where nuts, cereals, gluten and other allergens are present. 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, (Vegan) Suitable for Vegans, (GF) Suitable for a Gluten Free diet. Whilst we take care to preserve the integrity of our products, we must advise that these products are handled in a multi-product kitchen. Fish may contain small bones.

### SIDES

<b>Chips (V)</b> 2.25	<b>Chilli Cheese Masala Fries (V)</b> 3.45
<b>Cheesy Chips (V)</b> 3.25	<b>Sweet Potato Fries (V)</b> 3.95
<b>Grilled Halloumi (V)</b> 4.95	<b>Seasonal Vegetables</b> 3.25