PEACOCK LODGE

Bar | Beer Garden | Restaurant | Banqueting | Play Area

STARTERS

Soup (V) 3.95

Served with toasted ciabatta

Crispy Coated Prawns 4.95

Breaded torpedo prawns served with sweet

Brie Bites (V) 5.95

Jumbo Chicken Wings 4.95

breadcrumbs. Served with a cranberry of Sweet BBQ or Fiery Chilli sauce. Served

Chicken Goujons 4.95

Hand crafted wedges of brie coated in Juicy chicken wings smothered in a choice House recipe, Succulent, crispy chicken tenders

Mozzarella Dippers (V) 4.95

crumb. Served with sweet chilli sauce

Spring Rolls (V)

Stringy mozzarella cheese coated in a crisp nacho Oriental inspired spring rolls. Served with sweet chilli sauce.

Garlic Bread (V) 3.25

Add Cheese for £1

Garlic Mushrooms (V) 4.95

Crispy coated garlic mushrooms

Jalapeno poppers (V) 4.75

Jalapeno peppers filled with soft cheese, coated in a crispy nacho crumb. Served with sweet chilli

IDEAL FOR SHARING

Masala Camembert (V)

Melted camembert cheese layered with mango chutney Nachos smothered in cheese, salsa, guacamole, sour and tomato relish. Served with toasted garlic and chilli ciabatta

Loaded Nachos (V)

cream and jalapenos

Sandwich 4.95

Toasted panini served with potato crisp Choice of: Ham & Cheese or Mozzarella, Tomato & Pesto upgrade to chips £1

Wrap 4.95

Tortilla wrap served with potato crisps Choice of: Seekh Kebab or Chicken Goujon upgrade to chips £1

PUB CLASSICS

Hunters Chicken

Grilled chicken breast topped with bacon, cheese and BBQ sauce. Served with house chips and salad

> Cod and Chips 9.95

Beer battered cod served with chunky chips and peas

Gammon Steak 10.95

Gammon steak topped with your choice of pineapple or fried egg, served with chunky chips

> Crab & Crayfish Ravioli 11.95

Crab and Crayfish raviolo served in ın arrabbiata sauce

Chicken, Ham & Leek Pie 10.95

Traditional all butter shortcrust pastry filled with chicken breast, leeks and Wiltshire cured ham in a creamy sauce Served with creamy mashed potato, seasonal vegetables &

Bangers and Mash 8.95

Traditional cumberland sausage ring, served with creamy mashed potatoes, seasonal vegetables & gravy

> Bombay Cod and Chips 10.95

Spicy beer battered cod served with chunky masala chips and peas

Rosemary and Mint Lamb Shank 12.95

Slow cooked lamb shank served with seasonal vegetables creamy mashed potatoes & mint gravy

King Prawn Pasta

Succulent king prawns dressed in a fresh tomato, chilli and garlic sauce. Served on a bed of penne pasta Morrocan Tomato & Chickpea Pie

> (Vegan) 10.95

Vegan, shortcrust pastry, filled with Morrocan style omatoes, chickpeas, onions & apricots. Served with sweet potato fries

Mushroom Risotto (Vegan)(GF)

Creamy mushroom risotto seasoned with grated vegan chee

Scampi and Chips 10.95

Whole langoustine tail scampi coated in crispy breadcrumb served with chunky chips and peas

> Chilli Con Carne 11.95

Chefs homemade beef chilli served with steamed rice,

Mushroom Pesto Pasta (V) 8.95

Rich mushroom and green pesto pasta

Steak, Ale and Mushroom Pie 11.95

Traditional all butter shortcrust pastry filled with beef steak mushrooms and onions in an Irish stout & ale gravy. Serve with creamy mashed potato, seasonal vegetables & grav

INDIAN SELECTION Chicken Korma Platter

Seekh Kebab Platter

10.95

12.95Five authentic tandoor fired seekh kebabs. Served with A complete meal, Chicken korma served with steamed rice, buttered naan & a poppadum with chutney

Chicken Tikka Masala Platter 12.95

spiced wedges & mint dip. Choice of lamb or chicken.

Vegetable Masala Platter (V)

A complete meal, Chicken tikka masala served with A complete meal, Vegetable masala curry served with med rice, buttered naan & a poppadum with chutney steamed rice, buttered naan & a poppadum with chutney

SALADS

Chicken & Bacon Caeser

Grilled chicken & bacon served on a bed of mixed green salad, topped with croutons, italian hard cheese and creamy caeser dressing

Mediterranean Feta Salad (V)

Selection of seasonal vegetables, topped with feta cheese & Chefs special dressi

Cheese Pizza (V) 8.95

Korma Pizza 12.95

Pepperoni

Chicken Tikka Pizza 12.95

Vegetable Pizza (V) 10.95

BURGER

All burgers are served with Kentucky beans & a choice of skinny fries or house salad

Classic Chicken

Grilled chicken breast topped with cheese, mayonaise and

Classic Beef

10.95

Locally sourced beef patty, chargrilled for ultimate flavour, topped with smoked cheese and salad

> Classic Halloumi (V) 11.95

Holy Moly Crispy Chicken

Southern fried crispy chicken breast, topped with cheese, mayonaise and salad

Double Trouble Bacon & Cheese

14.95

Two locally sourced beef patties, chargrilled for ultimate flavour, topped with smoked cheese, bacon and salad

Extra Toppings

£1 each

Egg Pineapple Maharaja Lamb Burger

12.95Freshly ground minced lamb patty seasoned with authentic

Ultimate Burger

14.95Tower of grilled chicken breast and a locally sourced beef patty. Topped with cheese, bacon, mayonaise, salad & onion rings

> Double Decker 14.95

SIDES

Chips (V) 2.25

Cheesy Chips (V)

3.25

Chilli Cheese Masala Fries (V)

3.45

3.95

Sweet Potato Fries (V)

Wedges (V) 2.95

Mac & Cheese (V) 3.95

2.95

Kentucky Beans

Garlic Bread (V) 3.25

Seasonal Vegetables

3.25

Grilled Halloumi (V) 4.95

Onion Rings (V)

2.95

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STARTERS

Poppadoms (V) 2.95

Served with a selection of dips

Chilli Mogo Chips (V)

Cassava chips tossed in an Onion & Tomato

Honey Chilli Potato (V) 3.95

Crispy new potatoes tossed in a Honey Chilli sauce topped with Sesame seeds

Chatpatta Sprouts (V) 5.95

Brussel sprouts served in a hot

BIRIYANI

Inspired by the cuisine of the

Mughal Empire

Served with a choice of

Raita or Vegetable Curry

Chicken

11.95

Lamb

11.95

Seafood

12.95

Vegetable

Paneer & Pineapple

11.95

Seekh Kebab 4.95

Succulent lamb mince kebabs infused with authentic Indian herbs & spices

> Punjabi Samosa 4.95

Famous Indian Street Food. Choice of Vegetarian, Paneer or Meat

> Chicken Tikka 4.95

Spiced chicken breast cooked in a traditional clay oven

Chilli Masala Chips 4.95

Chips coated in a fiery Indian Spices

Butter Chicken

All Time Favourite!

Punjabi Karahi Murgh

7.95

North Indian home-style curry cooked with peppers &

whole spices

Chicken Korma

7.95

The Nations Favourite! Diced chicken served in a creamy

Paneer & Halloumi Lababdar (V)

A unique combination of paneer & halloumi cheese in a

Karahi Paneer (V)

7.95

Home-style Indian paneer curry cooked with peppers &

whole spices

Vegetable Jaipuri (V)

6.95

Selected seasonal vegeteables cooked with

traditional Indian spices

Aloo Methi Jeera (Vegan)

Baby potatoes tossed in fenugreek, cumir

& fresh coriander

Railway Lamb Masala

8.95

Classic curry of the British Rai! A blend of tomatoes, peppers & onions spiced with

ginger & chilli

Keema Mattar Masala

8.95

Slow cooked ground minced lamb curry with peas

South Indian Salmon Masala

10.95

All time Favourite

masala sauce, garnished with crumbled feta

eciality - Chicken tikkas in a rich tomato butte sauce with a hint of fenugreek

Chilli Chicken 4.95

Diced chicken served in a sticky Indo-Chinese sauce.

Tandoori Chicken Wings 5.95

Traditional clay oven fired chicken wings

Paneer Tikka (V) 4.95

Indian cottage cheese marinated in greek yoghurt and traditional spices, roasted in the tandoor oven

Butter Garlic Fish 5.95

Tilapia fillets served in an aromatic garlic

Chilli Paneer (V) 4.95

Pyaz Pakora (V) 3.95

Crispy fired onion & spinach bhajis

Hakka Chilli Squid 5.95

Chefs Special - Calamari marinated in a Hot, Hakka inspired sauce

> Chilli Garlic Fish 5.95

& garlic sauce

Amritsari Fish

5.95

Paneer served in a sticky, Indo-Chinese Famous Punjabi Street Food. Tillapia fillets fried in North Indian spices

> Chilli Garlic Mushrooms (V) 4.95

Crispy fried mushrooms served in a chilli & garlic

Butter Garlic Mushrooms (V) 4.95

Crispy fried mushrooms served in an aromatic garlic sauce

Vegetable Momos (V) 5.95

Famous Street Food of Delhi. Steamed vegetable Tilapia fillets served in an aromatic chilli gyozas, stir fried with peppers & onions in a chilli

MAINS All Main Course Curries are Gluten Free

Lahori Garlic & Chilli Murgh 7.95

Clay oven fired chicken tikkas served in a Lahori chilli & garlic sauce

> Dhaba Palak Murgh 7.95

North Indian dish! Chicken curry cooked with spinach, seasoned with garlic & ginger.

> Garam Garam Chicken 7.95

> > Vindaloo style chicken curry Hawaiian Murgh

7.95A mild, chicken & pineapple curry served in a Kochin style coconut sauce

> Dal Makhani (V) 5.95

Slow cooked black lentils, combined with kidney beans & bengal grams

> Methi Corn Masala (V) 5.95

Fenugreek & sweetcorn served in the Chefs special

Pineapple Curry (Vegan) 6.45

A sweet & sour creation of pineapple in a tradition South Indian sauce

Karahi Gosht

8.95

style lamb curry cooked with peppers & whole spices

> Rarrar Gosht 9.95

Chefs Favourite! ation of minced lamb with succulent lamb pieces cooked with the chefs special herbs & spice

Malabar Mixed Seafood Masala

Selection of seafood cooked in a mustard & coconut sauce

Keralan Sea Bass Haandi 12.95

cooked with fresh tomato, ginger, garlic & South Indian spices

Murgh Chole

A combination of a masala chicken curry served on a bed of chole - Curried chickpeas

Desi Chicken

A classic indian chicken curry with green chilli & garlie

Methi Chicken 7.95

Tandoori chicken cooked with fenugreek and freshly ground

Saag Paneer (V) 6.95

Diced cottage cheese & goats cheese served in a curried

Dal Tadka (V) 5.95

Yellow lentils slow cooked and tempered with cumin, ginge & garlic

Vegetable Masala(Vegan)

6.95

Selected seasonal vegeteables cooked in a

Chana Masala(V)

6.95

Spiced chickpea curry with fresh ground spice

Palak Gosht

8.95

Keema Gole Kofte 8.95

Lamb koftes served in a rich North Indian hearty sauc

King Prawn Masala

10.95

TANDOOR

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)

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

ACCOMPANIMENT

Bombay Potatoes 4.95

Saag Paneer

4.95

Saag Aloo 4.95

Mushroom Bhaji 4.95

Mushroom Palak

4.95

Vegetable Masala 4.95

Basmati Rice

2.50

Mushroom Pilau Rice 3.25

> Coconut Rice 3.95

Garlic Egg Fried Rice

4.95Keema Rice

4.95

Tandoori Roti

Chilli Garlic Naan 3.95

Keema Naan

4.25

Garlic Cheese Naan

3.95

Peshwari Naan 3.95

Butter Naan

2.25

Garlic Naan

2.75

2.00

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