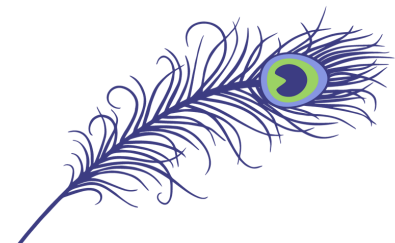




LILLET ROYALE
Lillet Rose, prosecco, fresh
strawberries, mint



THE PEACOCK

Spring Mains

Small Plates

- Today's soup** crusty bread, butter (v,ga) 7.5
- Salt & pepper squid** roasted lime aioli, chilli oil, fresh lime, crispy curry leaves (ga) 8.5
- Mushroom, gruyere & balsamic onion tart** rocket, balsamic glaze (v) 8
- Chicken Caesar croquettes** lettuce & spinach puree, parmesan, anchovies 8.5
- Mini garlic & thyme camembert** hot honey, warm crusty bread (v,ga) 9

Sharers

- Bread board for two** trio of Corner Cottage bread, hummus, balsamic & olive oil (vea) (v,da,ga) 8 add marinated olives 3
- Whole oven baked camembert** garlic & thyme, hot honey, warm crusty bread (v,ga) 16.5

Lunchtimes

Served at lunchtimes only, Wednesday to Saturday.

- Fish fillet sandwich** beer battered haddock, Corner Cottage bread, gem lettuce, gherkins, tartare, skinny fries 14
- Grilled halloumi wrap** lettuce, tomato, pickled red onion, tzatziki, skinny fries, slaw 15
- Slow roasted pork belly roll** brioche bun, homemade slaw, bourbon BBQ sauce, skinny fries 15.5
- Pear, blue cheese & walnut salad** mixed leaves, pomegranate, honey, pomegranate molasses (v,g) 14
- Chicken souvlaki salad** red onion, cherry tomatoes, mixed leaves, mint, parsley, nacho crisp, tzatziki (ga) 15
- Roast vegetable raviolini pomodoro** basil, parmesan (vea) 14.5
- 8oz bavette steak** herb du Provence, hand cut chips, salad, homemade slaw (g) 22.5

À La Carte

Served evenings only, Wednesday to Saturday.

- Pork chop au poivre** cognac sauce, creamy mashed potato, roast broccolini (g) 19
- Piccata seabass fillet** crushed new potatoes, mangetout, garden peas, green beans (g) 19
- Pan seared duck breast** jasmine rice, bok choy, red curry sauce, fresh lime (g) 26.5
- Linguine primavera** homemade pesto, roasted zucchini, peppers & vine ripened cherry tomatoes (ve) 16.5
add chicken or prawns 3.5
- Pie of the week** ask your server about this week's pot pie 17
- Barry's 8oz sirloin steak** thick cut chips, flat mushroom, roasted cherry tomatoes, crispy onions, rocket & parmesan salad, herb du provence butter (ga) 29
Add peppercorn, Bourbon BBQ or blue cheese crumb 2

Grill/Classics

Served during lunch & dinner.

- Peacock burger** brioche bun, homemade beef patty, melted cheddar, crispy bacon, fried onions, gem lettuce, tomato, gherkin, smoky burger sauce, skinny fries, homemade slaw 17.5
- Beer battered haddock** thick cut chips, garden peas, homemade tartare, lemon wedge 17

Side Dishes

- Peacock loaded fries** melted cheddar, spicy mayo, bacon, spring onions (g) 7
- Tortilla Nachos** melted cheddar, salsa, guacamole, sour cream (v) 5.5
- Parmesan truffle fries** (v,g) 5.5
- Thick cut chips/skinny fries/onion rings** (v) 4
- Mozzarella sticks** sweet chilli sauce (v) 5.5
- House seasonal salad** (ve,g) 4

Happy Wolf Pub Company

Have you tried our other pubs yet?



The Yew Tree, Avon Dassett, Southam, CV47 2AS
01295 690844
www.theyewtreepub.co.uk

THE
CHERINGTON

The Cherington, Shipston on Stour, CV36 5HS
01295 804098
www.thecherington.co.uk

Suppliers Meat - Barry the Butcher, Stratford upon Avon, Oxford Fish - Kingfisher, Birmingham, Fruit & veg - AM Bailey, Leamington Spa, Bakery - Corner Cottage, Kinston

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v vegetarian ve vegan vea vegan adaptable g gluten free ga gluten free adaptable d dairy free da dairy free adaptable

Please ask for any additional allergy information. Dishes may contain traces of nuts. Fish can contain bones. Puddings may contain calories. Any weights are shown uncooked. We're only human, if we make a mistake, please do let us know. We can help you, Trip Advisor can't! If you loved it, please tell your friends & family. Our staff receive 100% of any tips.

www.peacockoxhill.com

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