Starters &

Sarníes

Olives (v, vegan*, gf) Mediterranean olives marinated with garlic and chilli and cream cheese stuffed peppers £4.50

Bread Basket (v, vegan*, gf*)

Selection of artisan bloomers served with olive oil. balsamic and our salted and herb butters

f5 95

Soup of the Day (vegan*, gf*)

Served with fresh buttered brown bloomer £7.95

Arancini (v*)

Peperonata and soft cheese risotto balls, bread crumbed then deep fried, served with tomato salsa, truffle oil, grated parmesan, and watercress

£7.95

Chicken Liver Parfait (gf*)

Served with dressed leaves, cherry tomatoes, toast and our seasonal chutney £8.45

Garlic Mushrooms on Toast (v,* gf*)

Mixed mushrooms in our creamy garlic sauce, served on toasted garlic ciabatta and topped with fresh parmesan, truffle oil and watercress £8.95

Korean BBQ Chicken Wings

Crispy chicken wings tossed in a sweet and spicy Korean BBQ sauce, topped with chilli and pickled ginger

£7.95 The Peacock's Nachos (v*)

Our homemade flour tortilla chips baked with mature cheddar then topped with spicy tomato salsa, jalapenos, guacamole, and fresh natural yoghurt Small/Large - £8.95/£14.95

Add Beef Chilli OR Bolognese Sauce - £3/£4.95

The Peacock's Sandwiches (v*, gf*) - Served 12-5pm Egg and Cress, Cheddar Savoury OR Honey Cooked Ham All served on brown or white bloomer, with dressed leaves and your choice of our skin on chips or soup of the day

Mac 'n' Cheese (v)	£5.95
Piggy Mac	£6.95
Curly Fries (v)	£4.55
Sweet Potato Fries (v, gf*)	£4.75
Twice Cooked Skin On Chips (v, gf*)	£4.25
Straw Fries (v, gf*)	£3.95
Buttered Mixed Greens (v, gf)	£4.75
Mixed Salad in our House Dressing (v, gf)	£4.95
Halloumi Fries (v)	£4.95
Loaded Fries	
Add Cheese	£5.45
Add Beef Chilli, Cheese, and Jalapenos	£6.45
Add Korean Fried Chicken	£9.95
Giant Onion Rings (v)	£4.45



Classic Derbyshire beef cottage pie topped with creamy mashed potato and golden cheddar cheese. Served with glazed carrots, buttered mixed greens and our red wine gravy £19.95

Salmon Fillet (#)

Pan fried salmon fillet served with crushed new potatoes, seasonal mixed greens and our creamy white wine, Sundried tomatoes and Spinach Sauce. £23.95

Spaghetti Bolognese

Fresh spaghetti tossed in our rich Bolognese ragu, topped with a parmesan crisp, fresh chives and freshly grated parmesan Add garlic bread for an extra £1.50

£16.95

Fish and Chips

Collyfobble ale battered haddock fillet with skin on chips, mushy peas, lemon wedge, dressed leaves and our tartare sauce

Add buttered brown bread AND/OR homemade curry sauce for an extra 95p each £19.95

Confit Pork Belly (gf*)

Slow roasted and served with bubble and squeak potato, glazed carrots, buttered mixed greens, apple and pear chutney, crackling and our red wine gravy

Add a Yorkshire pudding for an extra 95p f21 95

Oven Baked Fish Pie (g)

Made with fresh cod, salmon and prawns in a creamy mustard, lemon and tarragon sauce. Topped with mashed potato, cheese, and fresh chive Served with buttered seasonal mixed greens £19.95

Roast Chicken Dinner (gf*)

10oz skin on chicken breast served with roast potatoes, glazed carrots, buttered mixed greens, pork stuffing, pigs blanket and our red wine gravy Add a Yorkshire pudding for an extra 95p

£19.95

Chicken Tikka Masala (g*)

Medium spiced and served with fluffy basmati rice, garlic naan bread, crispy poppadum, fresh cucumber raita, mango chutney and onion salsa £18.95

Mushroom, Cranberry and Brie Wellington (v)

Served with a choice of creamy mashed potato (choose plain, cheese, herb or garlic), buttered mixed greens, glazed carrots and our vegetarian gravy £18.95

Moroccan Spiced Lamb and Apricot Tagine (gf*)

Topped with toasted almonds and served with pitta bread and our couscous £21.95

Fishcakes at The Peacock

Served with skin on chips, dressed mixed salad, lemon wedge and our homemade tartare sauce Single - £15.95 Double - £19.95

UPGRADE ANY DISH TO CURLY FRIES OR SWEET POTATO FRIES FOR £1.00



All served with your choice of creamy mashed potato (choose plain, cheese, garlic or herb) or skin on chips, mushy peas, honey glazed carrots and our red wine gravy

Steak, Mushroom and Ale - £19.95 Cheese, Potato and Onion (V) - £18.95



Vegetable Tagine (vegan, gf*)

Peppers, courgette, aubergine, carrot, chickpeas, and dates in our mild Moroccan spiced tomato concasse, served with fluffy turmeric rice f16.95

Vegetable Curry (vegan, gf*)

Potatoes, peppers, aubergine, chickpeas, courgette and spinach curry, served with fluffy turmeric rice and crispy poppadum and finished with coriander and cashew nuts £17.95

The Peacock's Big Bash Salad (vegan*, gf*)

Large bowl of mixed salad in our house dressing served with a slice of garlic ciabatta and topped with your choice of: 10oz Chicken Breast - £18.95 Pan Fried Salmon Fillet - £21.95 Beetroot and Falafel Balls (vegan*) - £17.95 Goat's Cheese and Beetroot (v) - £18.95 Grilled Halloumi (v) - £18.95



Trio of local multi award winning Derbyshire sausage of the year with creamy mashed potato (choose plain, Garlic, herb or cheese), glazed carrots and our rich onion and wholegrain mustard gravy topped with fresh herbs £17.95

(add a Yorkshire pudding for an extra 95p and/or buttered mixed greens for £1.95)

10oz Gammon Steak (g*)

Chargrilled and served with skin on chips, garden peas, pineapple and fried hen's egg £19.95

The Peacock's Fully Loaded Beef Burger

Two 100g chargrilled patties of minced beef short rib, top rump and shoulder, layered with bacon, cheddar cheese, crisp lettuce, tomato, gherkin and red onion with our own burger sauce, in a chargrilled bun served with skin on chips and a side salad with our homemade house dressing

£19.95

28 Day Aged 10oz Sirloin Steak OR 10oz Ribeye (gf*)

Chargrilled and oven roasted to your liking and served with our triple cooked hand cut jenga chips, Collyfobble Ale battered onion rings, grilled tomato, flat mushroom and dressed leaves

£29.95

Peppercorn Sauce (v, gf), Blue Cheese Sauce (v) or Bearnaise Sauce (v, gf) ALL £2.95 each

Here at The Peacock at Barlow we believe every guest deserves to enjoy great food. If you or any of your guests have an allergy or dietary restriction please inform the team when placing your order and our chefs will be more than happy to accommodate your needs. (v) – vegetarian, (gf) – non gluten containing, (gf*) – non-gluten containing option available.