

The Peacock @ Oxhill

Not fast food... just fabulous food cooked fresh to order

To Share (for 2 people)

Seafood Platter with Smoked Salmon, Prawns, Smoked Mackerel, King Prawns Served with Garlic Mayonnaise, Olives and Rustic Bread	12.95
Boxed Baked Brie with Red Onion Chutney and Rustic Bread	9.95

To Start

Our Own Garlic Bread Slices	3.00
A Bowl of Marinated Black and Green Olives	3.50
Soup of the Moment	4.50
Home made Pate of the Day served with Toast and Chutney	5.95
Deep Fried Mushrooms Stuffed with Pate with Garlic Mayonnaise	5.95
Pan fried King Prawns in Garlic Butter	8.95
Oak Smoked Salmon, Asparagus Spears and soft poached egg with Wholegrain mustard and Cream sauce	8.95
Pan Fried Chicken Livers with Garlic, Port and Cream served on Rustic Bread	5.95
Deep Fried Brie in Beer Batter with Cranberry Dip	5.95
Twice Baked Cheddar and Chive Soufflé with a Creamy Cheese Sauce	6.50
Tomato and Mozzarella Salad with Pesto and Balsamic Glaze	6.50
Hand Made Quail Scotch Eggs with Black Pudding and Paddock Farm Sausage meat Served with Pickles	5.95

Mains

Fresh Cod in a crisp Beer Batter, Mushy Pea & Hand Cut Chips	11.95
Our Fabulous Fish Pie in a Creamy dill and parsley sauce	13.95
Smoked Haddock & Salmon Fish Cakes with Dill, Topped with Poached Egg & Asparagus Spears with a Tomato & White Wine Sauce	13.95
Peacock Pie of the Day	12.95
Marinated Chicken or Salmon with Stir Fried Vegetables in Sweet Chilli Sauce and Rice	14.95
Pan Fried Chicken Breast with Brie, Peppercorn, Brandy & cream sauce	14.95
Chicken Caesar Salad	14.95
Strips of Chicken with Peppers, sundried tomato & Pesto sauce served on Tagliatelle	14.95
Twice Cooked Belly of Paddock Farm Pork, Mash, Black pudding & Apple, Cider Gravy	15.95
Slow cooked Jacobs Ladder (Beef Rib) Mash and Port Gravy with Yorkshire Pud	16.95
Pork Medallions glazed with Stilton with a Port and Mushroom Sauce	14.95
Braised Lighthorn Lamb Henry with Rosemary, Redcurrant and Red Wine Gravy	15.95
Crispy Roasted Confit of ½ part boned Duck, Port Wine Sauce & Spiced Pear Chutney	15.95
Rib Eye Steak served with Chips, Mushrooms, Onion Rings and Tomatoes	19.95
Vegetable Wellington with your Choice of Cheese	12.95
Roasted Vegetables in Tomato and White Wine Sauce with Tagliatelle	12.95
All our main courses are served with a selection of fresh seasonal vegetables and potatoes If you have any allergies please let us know.	

Puddings

5.50

See Today's black board selection

**If you choose not to have a starter please allow 30 minutes for you main course – everything is
cooked FRESH!**

Snack Menu

(Available 12 noon – 3 p.m. Mon to Sat)

Sandwiches

Served on a choice of white or brown bread, with salad garnish and crisps

Tuna Mayonnaise	3.95
Cheese and Pickle	3.95
Cheese Salad	3.95
Bacon	4.50
Bacon and Egg	4.95
Ham	4.50
Rare Roast Beef	5.50
Fish Finger and Tartar Sauce	4.50
Smoked Salmon and Cream Cheese	5.95

Baguettes

Served with salad garnish and chips

Steak and Onion	7.50
Piri Piri Chicken & Stir Fried Vegetables	6.95
Sausage and Caramelised Onion Chutney	6.50
B.L.T with Mayonnaise	6.50
Bacon, Brie and Cranberry	6.50
Smoked Salmon and Cream Cheese	7.50
Cheese, Pickle / salad	5.95
Tomato, Mozzarella, Pesto and Balsamic glaze	6.50

Please Ask for Today's Special Filling

Peacock Ploughman's	9.95
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Why not try a larger size starter for a snack or main course?

See our Black Boards for Daily Specials