



PIG AND PEACOCK FARMHOUSE BOARDS

Available Monday to Saturday Evenings 5.30-8.30pm

Served on our signature wooden boards with house fries, farmhouse coleslaw and seasonal side salad.

THE ROOSTER BOARD GF

A hearty feast for chicken lovers featuring succulent roast chicken marinated in paprika, garlic, lemon, thyme and cracked black pepper.

Your board includes

- Half thyme roasted half chicken
- Goujons x 3
- Tandoori skewer

Served with

£18.95

- Gravy
- Caesar dip
- Hot sauce
- Mint yoghurt
- Flatbread
- fries
- coleslaw
- side salad

THE HOG BOARD GFA

A celebration of the butcher's craft. BBQ glazed ribs, Crispy pork belly glazed in sticky Asian dressing, juicy gammon steak, butcher's sausage and pork chop.

Your board includes

- BBQ glazed ribs
- Crispy pork belly with sticky Asian dressing
- Small gammon steak & treacle glazed pineapple
- Butcher's sausage
- Pork chop

Served with

£18.95

- Pork crackling
- apple sauce
- fries
- coleslaw
- side salad

THE GARDENER'S BOARD v

** This can be offered as Vegan with alternative options applied.*

A vibrant selection of freshly prepared vegetarian favourites packed with flavour and texture.

Your board includes

- Homemade Quiche
- Spinach, walnut & vegetable sausage roll
- Roasted vegetable & feta skewer & Mint Yoghurt
- Goats's cheese bon bon & Beetroot & Apple Chutney
- Balsamic roasted cherry tomatoes on the vine

Served with

£17.95

- House pickles
- fresh bread
- fries
- coleslaw
- side salad

THE BOATMAN'S BOARD

Inspired by the Norfolk coast, this board combines creamy fish pie with crispy seafood favourites, house- made pâté.

Your board includes

- Mini fish pie
- Pan fried seafood medley, chilli, spring onion, and garlic
- Beer battered fish goujons
- Smoked mackerel pâté

Served with

£19.95

- Fresh bread
- fries
- coleslaw
- side salad
- tartare sauce

THE PLOUGHMAN'S BOARD

** This can be offered as Vegan with alternative options applied.*

A farmer's take on the classic country ploughman's with artisan meats, local cheeses and traditional accompaniments.

Your board includes

- Butcher's pork pie
- Chef's sausage roll
- Carved ham
- Cheddar Cheese

Served with

£16.95

- Fresh bread
- house pickles
- fries
- coleslaw
- side salad
- apple
- celery & chutney

Please inform a member of our team of any allergies or dietary requirements before ordering.



Vegan



Vegetarian



Gluten Free



Gluten Free Available



PIG AND PEACOCK

KITCHEN TABLE

Available Monday to Saturday Evenings 5.30-8.30pm

Traditional favourites - simple food and warm hospitality.

Mac & Cheese v	£15.95
Creamy mac and cheese, topped with a bacon crumb, garlic bread and a side salad.	
Beer Battered Fish & Chips GFA	£16.95
Haddock in crisp ale batter with crushed peas, tartare sauce and curry sauce on the side.	
The Farmhouse Dirty Burger	£16.95
Prime beef burger topped with bacon, homemade relish, blue cheese and pickled onions. Served with fries and coleslaw.	
Vegan Burger (V), v, GF	£16.95
Plant-based burger with roasted red pepper relish, picked cucumber and vegan mayonnaise. Served with fries and side salad.	
Vegan Carbonara (V), v, GF	£16.95
Creamy plant-based carbonara with mushroom & spinach Served with garlic bread and side salad.	

DESSERTS. £7.95

Lemon Tart GFA
Crisp lemon curd tart with raspberry sorbet

Double Chocolate Brownie GF
Warm white and dark chocolate brownie with vanilla ice cream.

Sticky Toffee Pudding GF
Warm sticky toffee sponge with toffee sauce and vanilla bean ice cream.

Seasonal Panacotta GF
Light Panacotta with berry coulis

Summer Fruit Crumble (V)
Cream

WEEKLY SPECIALS

Look out for our blackboard specials featuring seasonal dishes, local produce and chef's favorites. Fresh. Simple. Made well.

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(V) Vegan V Vegetarian GF Gluten Free GFA Gluten Free Available



PIG AND PEACOCK

LUNCH MENU

2 COURSES £20

Available Monday to Saturday Midday-2.30pm

Mac & Cheese V

Creamy mac and cheese, topped with a bacon crumb, garlic bread and a side salad.

The Farmhouse Dirty Burger

8oz beef burger topped with bacon, cheese, pickles and homemade burger sauce in a brioche bun.
Served with fries and coleslaw.

Vegan Burger V, VG, GF

Plant-based burger with roasted red pepper relish, pickled cucumber and vegan mayonnaise.
Served with fries and side salad.

Gammon Steak GF

Gammon steak served with chips, peas and a free-range egg.
Add pineapple £1.50.

Scampi & Chips

Scampi served with chips, peas and tartare sauce.

Vegan Carbonara V, VG, GF

Creamy plant-based carbonara with mushroom and spinach.
Served with garlic bread and side salad.

Beer Battered Fish & Chips GFA

Haddock in crisp ale batter with mushy peas and tartare sauce.

DESSERTS

Seasonal Panna Cotta GF

Light panna cotta with berry coulis.

Summer Fruit Crumble VG

Served with vegan cream.

Sticky Toffee Pudding GF

Warm sticky toffee sponge with butterscotch sauce.

Selection of Ice Creams

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