

# PEACHEY'S

## SNACKS

Marinated Olives (vg) (gf) With chili & garlic	£6
Smoked Paprika Hummus (vg) Warmed pitta and olive oil	£6
Balsamic glazed Chorizo Sausages	£6
Crispy Corn (vg) With chili salt & paprika vegan mayonnaise	£6

## STARTERS

Milner Focaccia With balsamic and olive oil	£6
Soup Of the Day Served with a warm roll and butter	£9
Cauliflower Velouté (v) With truffled brie toastie, parsley & hazelnut dressing	£9
Crispy Squid With garlic, curry leaf & chilli mayonnaise	£16
Southern-Fried Chicken Bao Bun With sweet corn salsa and Frank's Hot Butter sauce	£14
Half Rack of BBQ Baby Back Ribs Our baby back ribs are rubbed in cajun spices, smoked for 4 hours	£16
Vegan Burrata (vg) Vine tomato salad, croutons, basil & balsamic and olive oil	£14

## MAINS

Peachey's Beer Battered Cod & Triple-Cooked Chips Crushed minted peas, homemade tartare and spiced chippy sauce	£19
Braised Short Rib Horseradish pomme puree, beef fat carrots and parsnip	£24
Yorkshire Pea & Mint Risotto (v) With garden herbs	£14
Roasted Pork Cutlet Roasted apple, fried duck egg, black pudding and cider jus	£24
BBQ Cauliflower Steak (vg) Garam masala, provencal cous cous, bean hummus and herb pistou	£15
Whole Grilled Lemon Sole Morecambe Bay shrimps, parsley, capers and butter sauce	£28
Full Rack of BBQ Baby Back Ribs Our baby back ribs are rubbed in cajun spices, smoked for 4 hours	£26

## BURGERS

All burgers are served in a brioche bun and with french fries

The Milner Yorkshire Burger Beef burger, smoked cheddar cheese, tomato, lettuce, burger sauce and house slaw	£19
The Peachey Burger 2 patties, smoked cheddar cheese, tomato, lettuce, burger sauce, house slaw and onion rings	£22
Butter Chicken Curry Burger Fried butter chicken thigh, coconut tikka yoghurt, lime pickle, poppadom, lettuce and mint	£19
Beetroot Burger (vg) (n) Pistachio pesto, gem lettuce, tomato, caramelised onions and vegan mayo	£16

## THE GRILL

All our steaks are served with triple cooked chips, mushroom,  
and vine on tomato finished with garlic butter

Dry Aged Flat-Iron Steak (gf)	£24
Dry Aged Sirloin Steak (gf)	£34
Dry Aged Ribeye Steak (gf)	£36
Yoredale Fillet Steak (gf) with Stout Mayonnaise	£40
Sauces	£4 each
Peppercorn	
Chimichurri	
Bearnaise	
Bone marrow gravy	

## SEASONAL SALADS

Caesar Salad Crispy cos lettuce, parmesan cheese, croutons and anchovy free caesar dressing	£14
Why not add: Charred Halloumi (v) Southern Fried Crispy Chicken Chargrilled Chicken Greenland Prawns	£6 each

## SIDES

Triple Cooked Chips	£6
Cajun Skinny Fries	£5.50
French Fries (vg) With smoked vegan garlic mayonnaise	£5.50
Sweet Potato Fries (vg) With smoked vegan garlic mayonnaise	£5.50
Garlic King Prawns (gf)	£12
Truffled Mac & Cheese	£8
Beer Battered Onion Rings	£5.50
Tenderstem Broccoli and Chantenay Carrots (v) (gf) (n) With toasted almonds	£6
French Beans (v) (gf) With shallots and roasted garlic	£6
Sauteed Padron Peppers (v) (gf) With chilli salt	£6

(v) Vegetarian (vg) Vegan (gf) Gluten Free (n) Contains Nuts

Food prices include VAT at 20%.

A discretionary 12.5% service charge will be added to your bill.

Food allergies and intolerances: we welcome enquiries from guests who wish to know  
whether dishes contain particular ingredients.

Please inform a staff member of allergies or dietary requirements.

# DA LUCA PEACHEY'S

## WINE LIST

WHITE	175ml	250ml	BTL	RED	175ml	250ml	BTL
Da Luca Pinot Grigio Italy	£7.50	£10	£30	Luis Felipe Edwards Gran Reserva Merlot Chilie	£8.50	£11.25	£34
Kleine Zalze Chenin Blanc South Africa	£8	£10.50	£32	Mount Rozier Pinot Noir South Africa	£8	£10.50	£32
Vidal Sauvignon Blanc New Zealand	£9.50	£12.50	£39	Don Jacobo Rioja Crianza Spain	£9.50	£12	£36
Osado White Malbec Argentina	£9	£11.50	£34	Zuccardi Brazos Malbec Argentina	£10	£13	£40
Marius Vermentino, M Chapoutier France			£33	St Hallett Shiraz Argentina			£46
Picpoul de Pinet Reserve Mirou France			£36	Marius Syrah/Grenache, M Chapoutier France			£33
Gavi Ca'Bianca Italy			£42	Waipara Pinot Noir, Central Otago New Zealand			£44
Lolo Tree Albarino, Paco & Lola Spain			£44	Angus The Bull Cabernet Sauvignon Australia			£43
Riesling Freak Dry Riesling Australia			£40	Chateau Cissac, Haut Medoc, Bordeaux France			£50
Chablis Lamblin & Fils, Chablis France			£62	Contino Rioja Reserva Spain			£58
<b>ROSE WINES &amp; ORANGE WINE</b>	<b>175ml</b>	<b>250ml</b>	<b>BTL</b>	<b>CHAMPAGNE &amp; SPARKLING WINE</b>	<b>125ml</b>	<b>BTL</b>	
Wild Child Rose South Africa	£8.25	£11	£33	Da Luca Prosecco Italy	£8	£40	
Wicked Lady White Zinfandel USA	£7.50	£9.50	£30	Da Luca Prosecco Rose Italy	£9	£45	
Ultimate Provence, Rose de Provence France			£45	Silver reign England	£12	£50	
Orange Gold White, Gerard Bertrand France			£48	Taittinger Brut reserve, NV France	£14	£75	
				Taittinger Brut Rose France	£16	£90	

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