



# MENU

A-LA CARTE

PEAKY  
BLINDERS  
—  
MANCHESTER



peakyblindermanchester



## SMALL PLATES

Chicken Wings / Cauliflower Wings (x 4 / x 8) Served in our signature Bourbon honey glaze with your choice of BUFFALO or RANCH dipping sauce	£5.50 / £7.50
Goats Cheese Balls Golden fried goat's cheese on a bed of rocket with a balsamic reduction	£7.50
Battered Calamari Rings Lightly battered and served on a bed of watercress with spicy chilli jam	£7.50
Creamy Garlic Mushrooms Fried mushrooms with garlic, cream and white wine sauce served with crusty bread	£7.00
Homemade Meatballs Tender meatballs, simply served with marinara sauce and topped with mild cheddar	£8.50
Fried Plantain Honey glazed plantain, served with crunchy vegetables, honey walnuts and hazelnut foam	£6.00
Roast Beef Yorkie Roast beef and creamy mashed potatoes served in a mini-Yorkshire pudding with 'Proper' gravy	£9.50

## SALADS \*add chicken breast £2.50 \*add grilled tofu £2.50 \*add grilled salmon £3.50

Grape Salad Lettuce, camembert, maple bacon, sliced green grapes, honey & cracked black pepper dressing	£7.50 / £13.50
Chopped Salad Gem lettuce, cucumber, sweetcorn, peppers, beetroot with honey mustard dressing	£7.50 / £13.50
Caesar Salad Gem lettuce, croutons, Parmigiano-Reggiano, caesar dressing	£7.50 / £13.50
Waldorf Salad Lettuce, sliced celery, granny smith apple, walnuts, green grapes, pomegranate, aioli dressing	£7.00 / £13.00

## BURGERS \*add maple bacon £2.00 \*add fried egg £1.50 \*add English cheddar £1.50

Peaky Signature Burger 7oz beef patty served with caramelised onions, lettuce, burger sauce and skin-on fries	£15.50
Crispy Chicken Burger Spicy battered chicken burger with gem lettuce, spicy mayo, our signature slaw and skin-on fries	£14.50
Moving Mountains Burger Moving Mountains vegan patty, served with gem lettuce, red onion, sliced tomato, spicy aioli and skin-on fries	£14.50
Beer-Battered Fish Burger Premium haddock fillet served with gem lettuce, our chunky tartar sauce and skin-on fries	£15.50

## LARGE PLATES

Classic Beer-Battered Fish & Chips Flakey haddock served with thick-cut chips, mushy peas and chunky tartar sauce	£15.50
Signature Steak Pie Home-made shortcrust steak pie alongside smooth mashed potato, seasonal vegetables and 'Proper' gravy	£15.50
Chicken Supreme Pan seared chicken supreme, served with crushed new potatoes and a spinach & mushroom sauce	£15.50
Spinach and Ricotta Ravioli Served with sepa sauce, truffle oil and wilted spinach	£14.50
Famous Grandad's Sausage, Pork Belly & Mash Smooth mashed potato, caramelised onions, 'Proper' gravy, pork belly and pork sausages	£15.50
Fisherman's Pie Mixed white fish pie, cooked in a cream sauce, served with a breaded poached egg and cheddar cheese mash	£15.50
Peri-Peri ½ Chicken Served with our signature slaw, triple-cooked chunky chips and peri-peri sauce	£16.50
Pork Tomahawk Prepared with a wild garlic crumb, burnt apple puree, kale and creamy mashed potato	£25.50
Sun-dried Tomato Risotto Arborio rice, gently cooked in a cream sauce, shallots, Parmigiano-Reggiano and sundried tomato	£13.50
Beef Tenderloin 8oz sliced tenderloin served with crushed new potatoes, kale and a red wine jus	£29.50
Roasted Salmon Fillet Pan seared salmon on a bed of sliced potatoes, charred broccoli, and a pink peppercorn hollandaise sauce	£17.50

## SIDES

Peaky 'Proper' gravy	£2.50	Mixed-salad	£4.00	Triple-cooked chips	£4.50
Beer-battered onion rings	£4.50	Mac 'n' cheese	£5.00	Add truffle oil	£2.00
Tenderstem broccoli	£4.00	Mashed potato	£4.50	Skin on fries	£4.00
Honey roasted carrots	£4.00	Halloumi fries	£6.50	Cauliflower cheese	£5.00

\*Allergies, Intolerances & Dietary Requirements

\*Please let your server know if you have any allergies, intolerances or dietary requirements.

While we do our best to reduce the risk of cross-contamination in our kitchen, we cannot guarantee that any of our dishes are free from all allergens, and therefore cannot accept any liability.

\*An Discretionary 10% service charge will be added to all tables. All service charge and gratuities go directly to our team.