

Menu

Welcome to the Purple Peacock
A new concept of contemporary
dining with Asian influences.

Prepare yourself for a blend of
exotic, authentic flavours. Its time to sit
back, relax and order a selection of our
exciting dishes sure to tickle your taste
buds. Whilst you peruse our carefully
prepared menu, why not order one of
our delicious cocktails or a glass of our
carefully selected wines.

Our food may contain traces of
nuts, dairy, gluten, or other allergens.

If you have a particular intolerance of
allergy, please let your server know
when placing your order.

QǏDÒNG JĪ (To Start)

- Steamed Duck Dumplings** £7
with soy, chilli, and orange dipping sauce, topped with
crispy spring onions.
- Crispy Butternut & Edamame Bean Samosa** £7
with a tangy sour cream tomato raita & coriander
salad. (VE)
- Braised Thai Beef Salad** £8
tossed with cucumber, mint, sesame, coriander, chilli,
and lime.
- Crispy Goats' Cheese Fritters** £7
with a sesame and sweet chilli dipping sauce. (V)
- Miso Fishcakes** £7
served with the chef's special chilli tomato chutney.
- Aromatic Thai broth** £7
served with fresh, pan-seared salmon.

ZH CÀI (The Main Event)

All of our mains are served with
two side dishes which you can select
from the menu, or ask our waiting
staff to suggest which dishes will best
compliment your chosen dish.

If you want to taste more than one
dish, look for the Peacock for our small
plates, and why not add a side?
Our small plates are priced at £7 each,
or £6 for the vegetarian options - a
great way to experience more of the
Purple Peacock.

HAIYANG (From the Sea)

- Aromatic Curry with King Prawn Corn Chowder** £16
- Pan Seared Sea Bass** £16
served with pink grapefruit, papaya, and crispy bacon
pieces. All drizzled with a creamy sesame and soy sauce.
- Expertly Spiced Firecracker Salmon** £16
served with shaved aubergine and a mango &
coriander salad.

TUDI (From the Butcher)

- Delicately Spiced Lamb Cutlets** £18
served with cashews and a smooth butternut puree.
- Sticky Pork Belly** £16
served with crunchy soured cucumber bites.
- Wild Tandoori Duck** £18
served with griddled pineapple.
- Authentic Homemade Thai Green Chicken Curry** £16
- Slow Braised Shortrib of Beef** £18

SU (From the Earth)
Sides not available with these dishes.

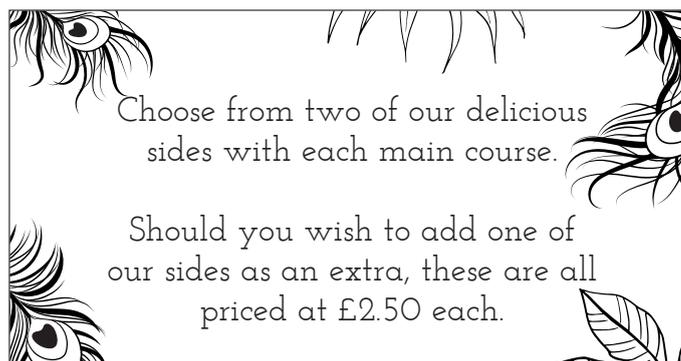
 **Hearty Cauliflower and Chickpea Korma** (VE)

 **Peacock Pad Thai** (VE, GF)

Tempura Tofu

served with sheet-roasted aubergine and a rich Tarka Dhal. (VE, GF)

XIOCAI (On the Side)



Pak Choi

In a garlic, ginger, and oyster sauce.

Chilli Buttered Green Beans

with bean sprouts and garlic. (V)

Lime And Soy Dressed Salad (VE)

Cucumber Kimchi Slaw (V)

Buttered Seasonal Vegetables (V)

Garlic Coriander Naan (V)

Asian Sweet Potato Mash (V)

Pilaf Rice (Ve)

Fragrant Rice (VE)

Fresh Noodles (V)

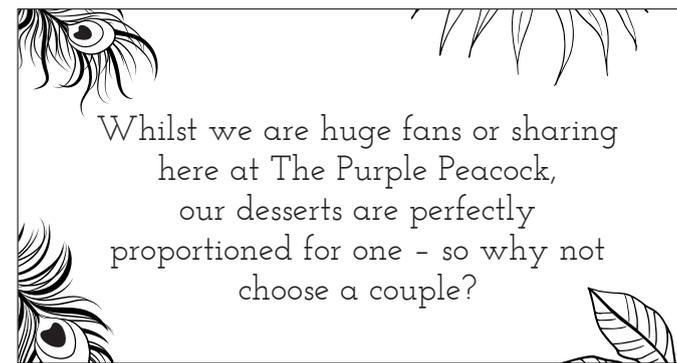
Main

£14

£10

£14

TIÁNDIǍN (To Finish)



£7

Dim Sum Mango Pudding

generously topped with wild blueberries. (VE)

£7

Boozy Chocolate Espresso Cup

served with mint and choco-bean wafer sticks. (V)

£7

Sweet and Sticky Malva Pudding

In a brandy snap basket, with a scoop of rich vanilla ice cream. (V)

£7

Buttermilk Pudding

topped with cardamom and strawberries, served with a cinnamon Biscotti. (V)