

A LA CARTE

MENU



PURPLE
PEACOCK

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RECOMMENDED WINES

Quench your thirst and elevate your entertainment experience with our signature drink packages! Enjoy your favourite cocktails, premium spirits, beer and wine, all while enjoying the dazzling performances in a vibrant atmosphere.

Azabache Barrel Ferm Rioja Blanc (Spain) £39.00

Attractive fresh bouquet – fresh, zesty with added complexity of flavour due to its barrel fermentation.

Sancerre Domaine De Durand (France) £52.00

This wine is from a small producer who emphasis the quality. Flinty and fruity, a wonderful nose, with all the classic flavours that follow.

Cycles Gladiator Pinot Noir (USA) £45.00

Dark cherry aromas with hints of raspberry. A complex array of red fruit compote in the mouth. Plum, cherry, and melba toast wrap around the tongue which gives way to pomegranate on the finish.

Amarone Doc Valp Zeni (Italy) £65.00

This wine which boasts an ancient tradition, is still made in small quantities from the best red grapes of the Valpolicella district, picked and left to dry on rafters until late winter. The wine is full bodied and velvety smooth with complex aromas of violets, raspberries and mint blossom.

Monterey Bay Zinfandel Rose (USA)

125ml **£4.50** / 175ml **£5.75** / 250ml **£7.75** / Bottle **£22.95**

Quite the most delicious wine, a racy mix of watermelon and cherry with a delectable sweetness.

Whispering Angel Rose (France) £58.00

Pretty scent of crushed strawberries, peach, rose-water and orange blossom. On the palate, it is wonderfully dry and crisp with delicate summer berry fruits balanced by citrus zest acidity and a deliciously creamy finish.

Laurent Perrier Rose (France) £110.00

This iconic rosé Champagne has great depth and freshness with hints of fresh strawberries, raspberries and wild cherries.

PEACOCK SHARER - £75

Pre order only- for 6 people. Selection of

12 items from options below

Indulge in the ultimate dining experience with our beautifully presented stunning peacock-inspired platter, adding a touch of elegance to your dining experience. Available with meat, seafood and vegetarian options

Peacock Roll	Salmon Sashimi
Tempura Futomaki	Salmon Nigiri
Spicy Tuna Gunkan	Tuna Nigiri
Crab Mayo Gunkan	Duck Spring Rolls
Spicy Salmon Gunkan	Chicken Satay
Tuna Sashimi	Prawn Tempura

Yasai Roll (V)	Avocado (V)
Inari Nigiri (V)	Vegetable Spring Roll (V)
Asparagus Nigiri (V)	



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STARTERS

King Prawn Tempura king prawns, Sriracha mayo, pickled cucumber.	£13.95	Bruschetta (V) (VE) Sourdough bruschetta with balsamic glaze.	£8.95	King Scallops (GF) Pan seared king scallops with black pudding crumb, citrus and ginger butter.	£13.95
Tempura Vegetables (V) (VE) Seasonal vegetables with salt & chilli, tempura dipping sauce.	£8.95	Szechaun Chicken Bao Buns Duo of steamed bao buns filled with slow roasted Szechaun chicken thigh.	£10.95	Salt & Pepper Calamari (GF) Crispy fried calamari, spring onion, garlic aioli.	£10.95
Chicken Satay (GF) Chicken satay strips served with peanut dipping sauce.	£10.95	Crispy Duck Salad (GF) Crispy shredded duck salad, watercress, apple, and plum sauce.	£11.95	Crab & Avocado Tian (GF) Tian of crab and avocado, lemon crème fraiche, pickled cucumber, lime dressing.	£11.95
Monkfish Coated in Tempura batter and served with sweet chilli mayo.	£13.95	Mushroom Bao Buns (V) (VE) Duo of steamed bao buns filled with grilled oyster mushrooms in sweet miso sauce.	£9.95	Ham & Chicken Bon Bons Prosciutto ham, chicken bon bons, garlic aioli.	£10.95

MAINS

Lobster (GF) - Pre order only Grilled half lobster with lemon and garlic butter, watercress salad.	£38	Curried Seafood (GF) Mussels, king prawns and clams in basil curry sauce, steamed rice.	£27.95	Truffle Ravioli (V) Porcini cream, Parmesan cheese.	£19.95
Lamb (GF) Rack of lamb with heritage carrots, spiced butternut puree, burnt shallots, served with red wine jus.	£30.95	Roasted Pork Belly Roasted pork belly, grilled pak choi, served with Asian jus.	£24.95	Grilled Courgette (V) (VE) Truffle oil, vegan cheese, vegan ceviche.	£19.95
Cod (GF) Pan roasted cod with crushed new potatoes, olives, sun dried tomatoes, bisque.	£29.50	Chicken Roasted corn-fed chicken breast, crushed new potatoes, spinach, served with peppercorn sauce.	£27.95		

GRILL

Served with a choice of sauce: garlic butter, peppercorn, or blue cheese

Rib Eye 8oz Served with confit tomato, portobello mushroom.	£29.50	Sirloin Steak 8oz Served with confit tomato, portobello mushroom.	£27.50	Chateaubriand 18oz (GF) Pre order only (Serves 2) Served with a choice of three sides.	£79.50
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SUSHI

Uramaki Selection 10pcs - £22.50

Salmon & Cream Cheese Uramaki

Tempura Uramaki

California Roll

Yasai Roll

Peacock Roll

Nigiri Selection 8pcs - £20.95

Salmon

Tuna

Avocado

Asparagus

Sashimi Selection 4pcs- £12.95

Salmon

Tuna

SIDES - £5.00

Roasted Vegetables

Steamed Rice

Triple Cooked Chips

Salt & Pepper Chips

Truffle & Parmesan Fries

Spring Onion Mash

Sweet Potato Fries

Charred Tender Stem Broccoli

DESSERTS - £6.95

Belgian Chocolate & Mint Teardrop

Lemon & Raspberry Parfait

Chocolate Brownie (VE)

with ice cream

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. gf- gluten free, gfa- gluten free available, v- vegetarian, df- dairy free, n- may contain nuts, ve- vegan, vea- vegan option available