



MENU

71 SHIP STREET, BN1 1AE

More info www.thegoldenpeacock.co.uk

Call 01273 329405

Currys

Served with choice of naan or rice

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| 01 | Rajasthani Lal maas | £17 |
| A savory recipe with a modern twist - Fiery, yet flavorful mutton (lamb) curry cooked with rustic flavors, fragrant spices and yogurt | | |
| 02 | Old Delhi butter chicken | £15 |
| Beloved North Indian dish made with char grilled chicken pieces simmered in silky, buttery and mildly spiced gravy and with a kiss of cream that even your soul gets a hug | | |
| 03 | Punjabi Paneer butter masala (V) | £14 |
| Paneer swimming in a pool of butterly bliss - Melt-in-your mouth paneer nestled in a velvety blend gravy made with tomatoes, butter and aromatic Indian spices. | | |
| 04 | Mushroom pepper fry curry (V, VG) | £12 |
| Ender mushrooms stir fried to perfection in a peppery blend of garlic and roasted spices making it bold, aromatic and full of earthy heat | | |
| 05 | Kerala style Seafood molly | £17 |
| From the shores of Kerala comes a gentle curry with a bold soul and a North Indian twist- delicate seafood simmered in a fragrant coconut milk curry gently spiced and beautifully balanced | | |
| 06 | Cauliflower molly (V, VG) | £12 |
| Golden cauliflower blooms in a creamy coconut curry infused with a hint of spice making it comforting, smooth and creamy | | |
| 07 | Amritsari cholle (V, VG) | £12 |
| Earthy chickpeas steeped in a medley of dark, roasted spices capturing the soul of North Indian street fare with its rich aroma, tangy bite and minimalistic brilliance | | |
| 08 | Paneer Jaipuri (V) | £14 |
| Where fire meets flavor – Sizzling paneer and crisp bell peppers sir fried and enveloped in a rich, smoky tomato gray and bold hand crushed spices. | | |

V - Vegetarian / VG - Vegan

Sides

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| 01 | Crunchy broccoli slaw (V,VG) | £5 |
| <p>Broccoli never looked this good - Crisp broccoli mini florets tossed with crunchy roasted seeds, fresh veggies and a tangy dressing making it light, refreshing and nutrient packed salad</p> | | |
| 02 | Flame kissed tender stem (V,VG) | £5 |
| <p>Tender texture, mild sweetness and delicate flavor this vibrant green vegetable is perfect and flavourful</p> | | |
| 03 | Dal Makhani (V,VG) | £7.5 |
| <p>Rich and creamy North Indian Lentil dish prepared by slowly cooking lentils to give a smooth texture and comforting flavor - pure indulgence in every spoon</p> | | |
| 04 | Steam rice (V,VG) | £4.9 |
| <p>Fluffy, fragrant grains of long basmati rice</p> | | |
| 05 | Raita (V,VG) | £4 |
| <p>A refreshing yogurt made with chilled yogurt, finely chopped vegetables and a blend of aromatic spices</p> | | |
| 06 | Dal fry (V,VG) | £7 |
| <p>A hearty and aromatic dish made from yellow lentils, cooked to perfection and then tempered with rich blend of spices</p> | | |

Bread

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| 01 | Plain naan | £3 |
| 02 | Garlic naan | £3 |
| 03 | Peshwari naan | £4 |

V - Vegetarian / VG - Vegan

Dessert

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| 01 | <i>Gulab jamun (V)</i> | £5 |
| 02 | <i>Assorted Kulfi (V)</i> | £4.5 |
| 03 | <i>Chocolate brownie with ice cream (V)</i> | £5.5 |
| 04 | <i>Kheer (V)</i> | £5 |
| 05 | <i>Mango/ Raspberry sorbet (V,VG)</i> | £4.5 |
| 06 | <i>Churros with saffron ice cream</i> | £5.5 |
| 07 | <i>Velvety berry coconut dream</i> | £5.5 |

Kids meal (with a choice of juice)

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| 01 | <i>Chicken nuggets and chips</i> |
| 02 | <i>Kids chicken curry with rice</i> |
| 03 | <i>Royal murgh malai tikka with rice and chips</i> |

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