

The Peacock Inn

Rustic sourdough and focaccia 6
olive oil and balsamic vinegar

Spiced green & black olives 4

Starters

Curried squash velouté 8
*soured cream, pumpkin seed granola, pickled
carrot (V) (GF)*

Potted king prawns 12
*pancetta & leek gratin, herb breadcrumbs,
parmesan*

**Caramelised fig, pecan & blue cheese
salad 9**
pomegranate molasses (V) (GF)

Chicken liver pâté 9.5
*spiced apple chutney, smoked sea salt butter
charred sourdough
(GF available)*

Crispy sesame pork belly 10
*citrus caramel, asian slaw, pear & thai basil
emulsion (GF)*

Shin of beef croquette 10
english mustard clotted cream, gherkin relish

Mains

Roast sirloin of beef 25
yorkshire pudding, cauliflower cheese

Roast turkey breast 23
*chipolata in bacon, apricot & sage stuffing,
brussel sprouts, cranberry sauce*

**Butternut squash, spinach & chestnut
mushroom wellington 21**
beetroot & apple chutney, parsnip crisps (V)

*All above served with garlic & herb roast
potatoes, honey glazed root vegetables, red
wine jus*

Sorrel crusted hake fillet 25
*bubble & squeak potato cake, cider & smoked
ham hock velouté, charred tenderstem*

Lamb, pea & mint en croûte 26
*boulangère potato, confit heritage carrot,
carrot puree, redcurrant jus*

8oz Fillet steak marilyn monroe 36
*mushroom, cream & brandy sauce, chunky
chips, mixed salad (GA)*

Sides

Spiced red cabbage & apple 5

Pork & apricot stuffing 5

Fine green beans, black pepper, lemon 5

Brussel sprouts, maple bacon butter 5

Chipolatas in bacon, honey mustard 5

Cauliflower cheese, aged cheddar 5

(V) Vegetarian, (GF) Gluten Free, (GA) Gluten avoidance, (DF) dairy free

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.