



A la Carte

Our regularly changing a la carte menu is created by Head Chef Sam Clover and our talented and enthusiastic kitchen team, using only the best local, seasonal & sustainable produce.

Snacks

Warm scotch egg with sauerkraut £6 Nocellara olives £6 Dingley Dell coppa collo £6
Homemade sourdough bread, miso butter £4

Starters

Lightly cured & torched mackerel, fennel salad, spiced fish soup, red pepper rouille, garum, roasted fennel, char-siu bun £10

Wild mushroom & egg yolk ravioli, cep vinaigrette, wilted spinach, lacto koji sauce, truffle £11

Suffolk grown heritage tomatoes, basil, whipped goats curd, brique pastry, chilled tomato consommé £9

Breast & leg of Norfolk Quail, smoked bacon, Douglas fir, kohlrabi sauerkraut, toasted hazelnuts £10

Mains

Fillet of halibut, shallot tarte fine, saffron braised chicory, summer cabbage, cabernet sauvignon butter sauce £29

14oz on the bone Hereford Sirloin, roasted onion, parsley & shallot salad, bordelaise sauce (served with your choice of side) £36

Battered fillet of haddock, triple cooked chips, mushy garden peas, tartare sauce, lemon £16

Lemon thyme & girolle mushroom risotto, purple sprouting broccoli, confit lemon, truffle £17

Roasted stone bass, fermented fennel, shoyu & fennel broth, pink fur potatoes, girolle mushrooms, pickled elderberries £23

Roast Gressingham duck breast, cannelloni of duck leg, fermented blackberry, Norfolk carrots, rainbow chard, verbena £26

Sides (all £4.50)

Roasted onions Triple cooked chips Roasted courgettes with shoyu and lemon

Roasted king oyster mushrooms Truffled ratte potato purée Roasted vine tomatoes



Peacock Inn
CHELSWORTH



Please inform us of any dietary requirements and allergies.

