



À La Carte

Our regularly changing à 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 £7

Suffolk capocollo £6

Homemade sourdough bread, miso butter £4

Wild mushroom croquette, parmesan, truffle, white soy, shoyu £5

Starters

Wild mushroom & egg yolk raviolo, cep vinaigrette, wilted spinach, mushroom sauce, truffle £11

Smoked haddock & cheddar rarebit quiche, saffron courgettes, dill £10

Velouté of Jerusalem artichoke, pickled chanterelles, hazelnuts, winter truffle £9

Wood pigeon pate, smoked bacon, celeriac remoulade, curly endive, Cumberland sauce, stout & caraway rye bread £10

Mains

Pan roasted fillet of hake, curried mussel velouté, cauliflower, crispy kale & bulgar wheat £24

"Sir Gerald's pie" braised short horn beef shin in beef fat pastry, parsley & shallot salad, mash, bordelaise sauce & truffle £26

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

Lemon thyme & girolle mushroom risotto, tender-stem broccoli, confit lemon, truffle £17

Orchard farm pork loin, crispy cheek croquette, turnips, crab apple, pork belly, Aspalls cider, mustard frills £28

Sides (all £4.50)

Roasted onions

Triple cooked chips

Tender-stem broccoli

Brussel sprouts with speck & chestnuts

Roast king oyster mushrooms

Please inform us of any dietary requirements and allergies. We have roasts on Sunday!
Please ask the server if you require vegan and vegetarian options.

37 The Street, Chelsworth, Suffolk, IP7 7HU | www.thepeacockchelsworth.com

Follow us  @peacockchelsworth  @peacockinnchelsworth  @peacockinnchels