



Set Lunch Menu

2 courses £25

3 courses £30

Head Chef Sam Clover & team showcase the very finest seasonal Suffolk ingredients throughout our menu. We're proud that these efforts were recently recognised by Michelin, who listed us in their 2024 MICHELIN Guide and awarded us a coveted Bib Gourmand in February 2025.

Starters

Devilled Gressingham duck liver sausage, sauerkraut, roasted koji duck broth

Saffron cured red mullet, spiced fish soup, homemade sriracha

Asparagus & jersey royal salad, lemon emulsion, wild rocket, parmesan, soft egg

Mains

Roasted guinea fowl, wye valley asparagus, purple broccoli, ratte potato puree, truffle

Chalk stream trout, fermented fennel, broad beans, lacto koji sauce, sorrel

Glazed maitake mushroom, aged Carneroli rice, garden peas, tarragon, three corner leeks, lemon

Desserts

85% pump street chocolate mousse, lime curd, kafir lime leaf, cocoa nibs

Blood orange drizzle cake, blood orange marmalade & clotted cream ice cream

Fourme d'Ambert, Tomme de Savoie, Baron Bigod homemade chutney, crackers

Please inform us of any dietary requirements and allergies | Please ask the server if you require vegan and vegetarian options.



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