



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

Norfolk quail, smoked bacon & quail leg boudin, hazelnut, shallot

Salt baked celeriac, pumpkin seed, whipped goats curd, mint & lovage

Black bream ceviche, radishes, sesame, yuzu ponzu, cucumber & red currant gazpacho

Mains

Iberico pork sausages, sauerkraut, mash, pickled elderberries, lardo, Aspalls sauce, mustard

Fillet of halibut, smoked mussels, white bean puree, grape, almond oil, sea beets

Ragout of pearl barley, UK mushrooms, cavolo nero

Desserts

85% pump street chocolate mousse, roasted koji ice cream, macadamia nut praline, cocoa nib, roasted white chocolate

Lemon balm set custard, honeycomb, raspberries, yuzu

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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