



Aperitif

Aperol Spritz 9.50

Negroni 9.50

Kir Royale 9.00

French 75 9.50

Old Fashioned 10.00



Sunday Menu

SAMPLE MENU – Menus are subject to change due to seasonality and product availability



Starters

Black bream ceviche, radishes, sesame, yuzu ponzu

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

Duck Liver Sausage, turnip, hazelnut crumb, mizuna



Mains

Roasted Sirloin, duck fat roast potatoes, seasonal vegetables, sourdough Yorkshire pudding & gravy

Roasted pork, duck fat roast potatoes, seasonal vegetables, sourdough Yorkshire pudding & gravy

Battered fillet of haddock, garden pea purée, tartar sauce, triple cooked chips

Sauteed UK mushrooms, shitake, lion's mane, phoenix oysters, maitake, barley cooked in field mushroom stock, cavolo nero

Sides (all 4.00)

Cauliflower cheese

Duck fat roast potatoes

Tenderstem Broccoli

Roast vegetables



Desserts

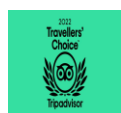
Sticky toffee pudding, vanilla ice cream

85% pump street chocolate mousse, roasted koji ice cream, cocoa nibs, caramelised white chocolate

Vanilla panna cotta, English berries, lemon verbena, sablee crumb

Three of Chef's favourite cheeses with spiced fruit chutney & crackers

Baron Bigod - Fourme d'Ambert - Tomme de savoie



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

Follow us @peacockchelsworth @peacockinnchelsworth @peacockinnchels

