



Tasting Menu

£90 per person

Snacks

Stout & caraway rye bread, pork fat, pickles

Nocelarra olives

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

Starters

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

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

Fish

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

Main

Iberico pork belly, loin, Jerusalem artichoke, potato fondant, pickled elderberries, lardo, radicchio

Pre dessert

Earl grey & lemon granite

Dessert

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

Petit fours

Selection of our homemade petit fours

Cheese (10 supplement)

Baron Bigod, Fourme d'Ambert, Tomme de Savoie

Fermented Waldorf pate 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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