



Dessert

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.

85% pump street chocolate mousse, roasted koji ice cream, macadamia nut praline, cocoa nib, roasted white chocolate £11

To pair: Recioto della Valpolicella (100ml) £10

Tonka bean custard tart, apple cooked in brown sugar & calvados £10

To pair: Chateau Doisy Daene Sauternes (75ml) £9.50

Ginger parkin, jasmine, bergamot curd, myoga ginger, nashi pear £10

To pair: Moscato di Trani (75ml) £9.50

Petit fours

Dark chocolate macaron, white chocolate lemon, pate de fruits, yuzu pastille, nougat (GF) £10

To pair: Mount Horrocks 'Cordon Cut' Reisling (75ml) £11.50

Cheese £12 (GFA)

Baron bigod, Tome de Savoie, Fourme d'ambert

Homemade chutney & crackers

To pair:

Dow's Vintage Port (100ml) 9 Sandeman's 20-year Tawny (100ml) 14

Casa Ferriera Dona Antonio 10 Yr White Port (75ml) 9.50

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



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