



Set Lunch Menu

2 courses £26.50

3 courses £30.50

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

- Mackerel ceviche, pear, fermented celeriac, minus 8 IPA vinegar, hazelnuts, lovage, linseed crackers
- Salad of winter vegetables, pumpkin seed, Comte cheese, pickled chanterelles, carrot oil
- Wood pigeon pate, smoked pancetta, beetroot, stout & caraway rye bread, Cumberland sauce

Mains

- Norfolk black chicken, thigh Kyiv, creamed January cabbage, sauerkraut, Jerusalem artichokes, grilled cabbage hearts
- Roasted cod, salsify, razor clams, ventreche bacon, apple, pink fir potatoes, oyster leaves
- Roasted carrots, braised fennel, spelt, confit lemon, whipped goats curd, fermented fennel

Desserts

- 85% pump street chocolate mousse, roasted koji ice cream, macadamia nut praline, cocoa nib, roasted white chocolate
- Ginger parkin, jasmine, bergamot curd, myoga ginger, nashi pear
- Baron Bigod, homemade chutney, lavosh, quince

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



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