



Vegetarian Menu À La Carte

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.

Snacks

Nocellara olives £7 (VE) Homemade sourdough bread, miso butter £4.50 (V) (VEA)
Wild mushroom croquette, parmesan £5 (VE)

Starters

Wild mushroom & egg yolk raviolo, cep vinaigrette, wilted spinach, mushroom sauce, truffle £11 (V)
Salad of winter vegetables, pumpkin seed, comte cheese, pickled chanterelles, carrot oil £10(V,VEA)
Celeriac parfait, beetroot, Cumberland sauce, endive, rye bread £9 (V)

Mains

Roasted carrots, Braised fennel, spelt, confit lemon, whipped goats curd, fermented fennel £20 (V,VEA)
Salsify, Jerusalem artichoke, truffle mash, roasted king oyster mushrooms, oyster leaf, mushroom sauce £18 (V,VEA)
Grilled January cabbage hearts, sauerkraut, creamed January cabbage, pink fir potatoes £18(V,VEA)

Sides (all £5.00)

Sauerkraut, truffle Triple cooked chips Roasted king oyster mushrooms shoyu
Duchess potatoes, bordelaise sauce Grilled cabbage hearts, hazelnut, beurre noisette

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



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