



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 recognised by Michelin in 2024 and retained our Michelin Bib Gourmand.

Starters

Saffron cured red mullet, tomato vinaigrette, tomato, lemon verbena, nasturtium

Norfolk quail breast glazed in spruce honey, leg & pancetta boudin, green beans, mousseron & pumpkin seed salad

Salad of spring vegetables, chilled cucumber gazpacho, sansho oil, fine herb, linseed cracker

Mains

Supreme of pollock, confit fennel, black truffle potatoes, velouté of fermented gooseberry juice, sea herbs

Risotto of peas & broad beans, fine herbs lemon oil, aged parmesan, truffle

Confit Loomswood duck leg, Suffolk charcuterie XO, confit carrot, maitake mushroom,
duck fat hash brown, fermented blackberry hoisin

Desserts

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

Sweet woodruff mousseline, macerated Boxford strawberries, consommé, brown sugar tuile
Baron Bigod, homemade chutney, lavosh, quince jelly

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



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