



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

King fish ceviche, apple, kohlrabi, shiso, shoyu, minus 8 vinegar

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

Cucumber, melon, smoked goats curd, linseed crackers, radicchio

Mains

Pan roasted sea trout, broccoli, Romanesco, smoked trout brandade, preserved lemon, trout velouté

Tarte fine of chicory, tomato & courgette, heritage tomato salad

Confit Loomswood farm duck leg, hash brown, purple carrot, hen of the woods, radicchio, blackberry hoi sin

Desserts

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

Toasted oat panna cotta, gala apple, lemon thyme, blackcurrant leaf, blackcurrant preserve

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.



37 The Street, Chelsworth, Suffolk, IP7 7HU | www.thepeacockchelsworth.com



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