



Tasting Menu

£90 per person | Pre-booking required | Wednesday-Saturday
Lunch sitting between 12-1:30pm | Dinner sitting between 6-7:30pm

Snacks

Sourdough, miso butter
Stout & caraway rye bread, pork fat, pickles
Nocelarra olives
Wild mushroom croquette, parmesan, truffle, white soy, shoyu

Starters

Kingfish ceviche, apple moustarda, kohlrabi, yellow split pea shoyu, minus 8 cider vinegar, hazelnut, shiso
Norfolk quail breast glazed in spruce honey, leg & pancetta boudin, green beans, mousseron & pumpkin seed salad

Fish

Pan roasted sea trout, hot smoked trout brandade, broccoli, Romanesco,
preserved lemon puree, lacto koji butter sauce

Main

Roasted breast of Loomswood farm duck, wing, Suffolk charcuterie xo, blackberry hoi sin, duck fat hash brown,
purple carrot, hen of the woods, radicchio

Pre dessert

Earl grey & lemon granite, yuzu pastille

Dessert

Oat & vanilla panna cotta, gala apple, lemon thyme, blackcurrant leaf, blackcurrant preserve

Petit fours

Selection of our homemade petit fours

Cheese (10 supplement)

Baron Bigod, Fourme d'Ambert, Tomme de Savoie
Homemade fruit chutney, quince jelly, apple & walnut salad, sourdough lavosh

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



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