



Set Lunch Menu

2 courses £28 3 courses £33

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
Chicken liver parfait, golden beetroot, douglas fir, elderberry, rye bread
Cucumber, melon, smoked goats curd, linseed crackers, radicchio

Mains

Pan roasted fillet of halibut, fermented fennel, bulgar wheat, habanero kosho, squash and sea buckthorn
Tarte fine of chicory, tomato & courgette, heritage tomato salad
Norfolk black chicken leg, potato fondant, girolles, celeriac, baron bigod, turnip tops, vin jaune

Desserts

85% pump street chocolate mousse, roasted koji ice cream, macadamia nut praline, cocoa nib,
roasted white chocolate
Fig pudding, spiced port, black fig, honey and star anise ice cream
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
 @peacockchelsworth @peacockinnchelsworth @peacockinnchels

