



Summer Bar Menu

Starters

Homemade soup of the day served with croutons
£6.50

Chicken liver parfait, plum, raisins, chicory, toasted brioche
£8.95

Hot smoked salmon, crème fraiche, carrot & herb salad
£9.30

Beetroot & goats curd salad, walnuts, nasturtium
£8.95

Mains

Rib eye steak, chips, onion rings, stuffed mushroom, tomato relish, Béarnaise sauce
£28.80

Fish dish of the day
£24.50

Slow cooked local lamb shoulder, potato terrine, fennel, red pepper,
Lyonnais onions
£21.95

Smoked tomato risotto, courgettes, pesto (v)
£18.95

Battered haddock & chips, crushed peas, tartare sauce, lemon
£18.95

Side Dishes

£4.50 Each

Chips, with homemade ketchup or mayonnaise

Roast courgette, tomato, basil & goats cheese

Mixed leaves, mustard dressing

Buttered carrots with caraway

Sandwiches

Croque Monsieur a classic cheese & ham toasted sandwich

£9.25

The Peacock B.L.T

Grilled local bacon, lettuce & tomato, pommery mustard mayonnaise

£9.25

Open Sandwiches:

£8.25 Each

Ham & piccalilli

Beef & horseradish

Smoked salmon & dill mascarpone

Cheese & tomato

Gluten free option available.

Ploughman's: a selection of cold meats, cheese, pickles,
Chicken liver parfait , chutneys & salad, served with bread

£15.00

Desserts, Cheese & Coffee

Chocolate & cherry parfait, vanilla ice cream, pistachio
£9.00

Peach melba crumble, almond ice cream
£8.80

Palette of homemade ice cream & sorbets
£7.80

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£7.80

A selection of three cheeses with biscuits,
homemade malt loaf, celery, grapes
£9.50

Fresh filter coffee, tea, cappuccino, espresso,
Sweet selection
£5.50 per person

Dishes can be modified upon request; however, we cannot guarantee that any items are completely allergen free due to being in a kitchen that contains ingredients with allergens.

Service not included, added at guest's discretion
