



## December Bar Menu

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### Starters

Homemade soup of the day served with croutons  
£6.75

Fennel cured salmon, cucumber, lime, radish  
£10.25

Turkey, smoked ham and duck liver croquettes, cranberry, turkey pastrami  
£10.25

Haddon estate venison pate en crouete, pear chutney  
£9.85

Salt baked celeriac carpaccio, smoked crème fraiche,  
prunes, hazelnut, parsley  
£9.85

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### Mains

Rib eye steak, chips, onion rings, stuffed mushroom,  
tomato relish, Béarnaise sauce  
£31.60

Fish dish of the day  
£26.90

Stuffed duck leg, wild mushrooms, potato dumplings, chestnuts,  
salsify green peppercorn sauce  
£26.90

Truffled grains, Cashel blue, walnuts, artichokes, kale  
£21.95

Battered haddock & chips, crushed peas, tartare sauce, lemon  
£19.50

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## Side Dishes

£5.00 Each

Chips, with homemade ketchup or mayonnaise

Roasted root vegetables with chestnuts

Mixed leaves, mustard dressing

Cauliflower cheese

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## 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,

Venison terrine, chutneys & salad, served with bread

£17.00

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## Desserts, Cheese & Coffee

Crème caramel, rum raisins, pear, ginger  
£9.50

Lemon posset, meringue, cranberry sorbet, biscotti  
£9.50

Bakewell tart of the day  
£9.00

Homemade Christmas pudding, burnt butter ice cream,  
Cointreau sauce  
£9.50

A selection of three cheeses with biscuits, homemade malt loaf,  
celery, grapes  
£11.00

Fresh filter coffee, tea, cappuccino, latte, espresso,  
Sweet selection  
£6.10 per person

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*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.*

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