



Winter Bar Menu

Starters

Homemade soup of the day served with croutons
£6.75

Fennel cured salmon , cucumber, lime, radish
£10.25

Pork & ham croquette, pickled apple, parsley root remoulade, air dried pork
£10.25

Haddon estate venison pate en crouete, pear chutney
£9.85

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

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

Side Dishes

£5.00 Each

Chips, with homemade ketchup or mayonnaise

Roasted root vegetables with chestnuts

Mixed leaves, mustard dressing

Cauliflower cheese

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 pâté en croute, chutneys & salad, served with bread
£17.00

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

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.

12.5% Service added at guest's discretion.
