



Summer Bar Menu

Starters

Homemade soup of the day served with croutons
£7.50

Smoked beef ravioli, spinach, kohlrabi, watercress nettle & herb velouté
£10.25

Cured salmon, cucumber, elderflower vinegar, radish, garden lovage
£10.25

Chicken maitake mushrooms & celeriac terrine, soy, pickled shimeji, liver parfait
£9.85

Tomato, red pepper & goats curd salad, chilled red pepper & tomato sauce (v)
£9.85

Mains

Derbyshire sirloin steak, wholegrain mustard, tender stem broccoli,
onion rings, chips, Béarnaise sauce
£32.00

Fish dish of the day
£26.90

Moroccan spiced lamb, apricot & pistachio pie, courgette, fennel,
sheep's milk yoghurt
£26.90

Polenta croquettes, truffled summer beans, girolles, corn velouté (v)
£21.95

Beer battered haddock & chips, crushed peas, tartare sauce, lemon
£19.50

Side Dishes

£5.00 Each

Chips, with tomato relish or mayonnaise

French beans with truffle & Parmesan

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

Ploughman's: a selection of cold meats, cheese, pickles,
chicken terrine, chutneys & salad, served with bread

£17.00

Desserts, Cheese & Coffee

Peach melba crumble, almond custard
£9.50

Buttermilk pannacotta, plum, lemon verbena
£9.50

Strawberry trifle
£9.50

Dark chocolate marquise, poached cherries, white chocolate cream
£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
£6.75 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.
