



December Bar Menu

Starters

Homemade soup of the day served with croutons
£7.50

Smoked beef ravioli, confit onion, nasturtium velouté
£10.25

Home smoked salmon, oyster mayonnaise, cucumber,
seaweed, lime
£10.25

Chicken liver parfait, madeira jelly, apple, raisin
£9.85

Beetroot, blue cheese and pine nut salad (v)
£9.85

Mains

Derbyshire sirloin steak, wholegrain mustard, carrot, onion rings,
chips, Béarnaise sauce
£34.00

Fish dish of the day
£26.90

Haddon estate venison, prune and chestnut pie, salsify,
cauliflower, red cabbage
£26.90

Roasted potato terrine, maitake mushrooms, leek, onion, cep sauce (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

Heritage carrots, kale, toasted hazelnut

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,
chicken liver parfait, chutneys & salad, served with bread

£17.00

Desserts, Cheese & Coffee

Sticky toffee pudding, banana & caramel ice cream
£9.50

Prune & Armagnac Bakewell tart, Madagascan ice cream
£9.50

Winter spiced crème brûlée, apple, pear, raisin
£9.50

Casa Luker chocolate mousse, coffee cream, candied nuts,
mascarpone ice 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.
