

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

MAIN COURSES;

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: -Gluten free option available Ham & piccalilli Beef & horseradish Smoked salmon & dill mascarpone Cheese & tomato	£8.25
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 vanilla 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.