

# Boxing Day Menu

## Snacks

**Mixed olives & sun-dried tomatoes** (GF) (VE) £4

**Duck pastrami tartare** (GF) £7

**Roasted cauliflower steak** (GF) (VE) £5

## Small Plates

**Smoked salmon & roasted fennel scotch egg**

Apple purée, rocket salad (GF) £14

**Wholegrain mustard & trout mousse**

Pickled walnut ketchup, toasted sourdough, micro herbs (GFa) £14

**Pheasant & blue cheese ballotine**

Celeriac purée, red wine glaze, chicory & apple chutney, crispy pancetta (GF) £15

**Roasted sweet potato bubble & squeak**

Avocado & spinach mousse, tofu, micro herbs (GF) (VE) £12

*add a poached egg (GF) (V) £2*

## Large Plates

**Traditional fish & chips**

Minted crushed peas, tartare sauce, charred lemon (GF) £26

**The Peacock burger**

Prime beef, smoked pancetta, maple tomato jam, BBQ pulled pork, smoked cheese, harissa mayo, pretzel bun, triple-cooked chips (GFa) £25

**Venison pastrami ciabatta**

Horseradish cheese mousse, pickled shallots, mixed baby leaf salad (GFa) £17

**Turkey, cranberry & brie ciabatta**

With a mixed baby leaf salad (GFa) £16

An optional service charge of 12.5% will be added to your bill.

This goes directly to our team members who work hard to make your experience truly unforgettable.

If you have an allergy or intolerance, please speak to a member of our team before ordering food or drink.

(V) dishes are suitable for a vegetarian diet. (VE) dishes are suitable for a plant-based diet. (VEa) dishes that can be adapted to suit a plant-based diet. (GF) relates to food that has no gluten-containing ingredients.

(GFa) dishes that can be adapted to suit a gluten-free diet

### **Superfood salad**

Roasted seasonal vegetables, avocado & spinach mousse, mixed baby leaves, spiced chickpeas, quinoa, pomegranate, charred broccoli (GF) (VE) £15

### **Enhance your salad with:**

**Sea Bass** (GF) £9

**Smoked Duck** (GF) £7

**Maple-Glazed Tofu** (GF) (VE) £4

### **Pan-seared sea bass**

Dill beurre blanc, Hasselback new potatoes, smoked pancetta, Brussels sprouts (GF) £26

### **Wild mushroom risotto**

Parsnip crisps, infused oil, pickled mushrooms (GF) (VE) £22

### **8oz fillet steak**

Grilled mushroom with mustard & smoked paprika rarebit, peppercorn sauce, triple-cooked chips (GF) £32

### **Sides**

Truffle & parmesan triple-cooked chips (GF) £5

Sautéed Greens (GF) (VEa) £5

Mixed Seasonal Salad (GF) (VE) £5

### **Desserts**

#### **Artisan Cheese Board**

Selection of cheeses, artisan biscuits, grapes, candied walnuts, quince & apple chutney (GFa) (V) £14

#### **Dark Chocolate Mousse**

Lime curd, matcha & oat biscuit, strawberry coulis (GF) (VE) £12

#### **Spiced Poached Pear**

Chocolate & almond crumb, orange & saffron coulis, vanilla ice cream (GF) (VE) £12

#### **Pineapple Upside-Down Sponge**

Muscovado anglaise, lime & coconut ice cream (V) £12

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