

Sunday Lunch Menu

Nibbles

- Mixed olives and sun-dried tomatoes (GF) (VE) £4
Pork belly, celeriac purée, chorizo jam, crispy leeks (GF) £6.50
Pommes dauphine, Old Winchester £5.50
Bread and flavoured whipped butter (GFa) (VEa) £4

Small plates

- Haggis scotch egg, squash purée, rocket salad (GF) £13
Sea trout pâté, avocado mousse, toasted sourdough, herb oil (GFa) £14
Mushroom & tofu parfait, pickled mushrooms, toasted sourdough, caramelised onion chutney (GFa) (VE) £13
Ham hock terrine, mushroom & truffle mayonnaise (GF) £14
Soup of the day, warm bread and butter (GFa) (VEa) £10

Large plates

Traditional fish and chips £26

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

The Peacock Burger £25

Prime beef, BBQ pulled brisket, smoked cheese and maple & tomato jam in a pretzel bun with spring slaw, onion ring, harissa mayo and triple-cooked chips (GFa)

Superfood salad £15

Roasted seasonal vegetables, avocado & spinach mousse, mixed baby leaf, spiced chickpeas, quinoa & pomegranate, charred tenderstem broccoli, toasted cashew nuts (GF) (VE)

Add one of the toppings

Cured sea trout (GF) £8

Crispy tofu & squash fritter (GF) (VE) £6

Duck pastrami (GF) £7

Asparagus risotto, feta, wild garlic (GF) (VE) £18

Top with sea bass fillet £8

Lamb tagine, spiced apricot couscous, yoghurt & tahini dip (GFa) £26

Derbyshire fillet steak, grilled mushroom, roasted tomatoes, peppercorn sauce and triple-cooked chips (GF) £35

Sunday roasts

Available Sunday 12-8pm

Our Sunday roasts are made with care and packed with flavour.

We work with trusted local farmers and butchers to bring you the best quality meats, raised responsibly and prepared to perfection. Every roast reflects our commitment to ethical sourcing and great taste, because great food starts with great ingredients.

Our roasts are served complete with spring greens, maple-glazed root vegetables, duck fat herb-roasted potatoes, truffle cauliflower cheese, a Yorkshire pudding and rich gravy (GFa)

Roast Striploin of beef £35

Roast pork loin £33

Roast rump of lamb £35

Butternut squash, spinach, onion and mushroom pithivier (GF) (VEa) £24

Our vegan option is served without a Yorkshire pudding or cauliflower cheese (VE)

Sides

Truffle & Parmesan triple-cooked chips (GF) £6

Sautéed greens (GF) (VEa) £6.50

Halloumi fries with maple & tomato jam (GF) (V) £6

Beer-battered onion rings (GF) (VEa) £5

Desserts

Salted caramel tart, pear, mascarpone (V) £12

Carrot cake, yoghurt, honey, walnut £12

As our nominated charity dessert, £1 from each sale will go towards supporting CPRE, The Countryside Charity

Bakewell tart, almond crumb, raspberry, cinder toffee (VE) £12

Carmelia chocolate mousse, rhubarb (GF) (V) £12

British cheese board, artisan biscuits, candied walnuts, celery sticks, grapes, quince & apple chutney (GFa) £14

Coffee, tea and Petit fours

Chef's selection of delicate, handcrafted sweet bites
with artisan tea or coffee (GFa) (VEa) £6

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