

Sunday Lunch Menu

Nibbles

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

Pommes dauphine, Old Winchester £5.50

Chorizo & cheddar croquettes, black garlic mayo £6.50

Bread, flavoured whipped butter, olive oil, balsamic, basil pesto (GFa) (VEa) £5.50

Small plates

Moules marinière, crusty bread (GFa) £14

Burrata, marinated heritage tomato, basil (GF) (VEa) £15

Rabbit, bacon & carrot terrine, piccalilli, parsley emulsion, toasted sourdough (GFa) £15

Pork & sage scotch egg, onion chutney, pea shoots (GF) £13

Mackerel pâté on sourdough, apple, cucumber, horseradish & celeriac remoulade, dill emulsion (GFa) £14

Soup of the day, warm bread and butter (GFa) (VEa) £10

Large plates

Haddock and chips £26

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

The Peacock Burger £26

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

Seabass, bisque, herb crushed new potatoes, summer greens (GF) £26

Pea, broad bean & feta risotto, herb emulsion (GF) (VE) £18

Duck breast, potato fondant, turnip, leek, red wine jus (GF) £28

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

Classic Caesar salad (GFa) £15

Panzanella salad (GFa) (VEa) £15

Add one of the toppings

Pan-fried chicken (GF) £8 | Smoked salmon (GF) £7 | Crispy tofu (GF) (VE) £6

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 summer 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 & 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) £6.95

Sautéed greens (GF) (VEa) £6.50

Halloumi fries with maple & tomato jam (GF) (V) £7

Beer-battered onion rings (GF) (VEa) £5.50

Desserts

Strawberry, white chocolate, balsamic, black pepper (GF) (V) £12

Dark chocolate, blackberry, lemon (GF) (V) £12

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

Apricot, almond, vanilla, lemon thyme (GF) £12

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

British cheese board, artisan biscuits, candied walnuts, celery sticks, grapes, quince & apple chutney (GFa) £15

Coffee, tea and Petit fours

Chef's selection of delicate, handcrafted sweet bites
with artisan tea or coffee (GFa) (VEa) £7

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