

Sunday Lunch Menu

Nibbles

- Homemade bread and assorted dips (GFa) £5.50
Lamb belly bites, black garlic mayonnaise (GF) £6.00
Mushroom arancini, herb emulsion (GF) (V) £5.50
Crudités, sunblushed tomato hummus (GF) (VE) £5.50

Small plates

- Soup of the day, crusty bread (GFa) (VEa) £10
Chicken liver parfait, onion jam, sourdough, house salad (GFa) £13
Moules marinière, toasted sourdough (GFa) £14
Oven baked rosemary-studded Camembert, red onion marmalade,
house bread (GFa) £15
Smoked haddock fishcake, pickled fennel, watercress velouté,
puffed capers (GF) £12

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, maple & tomato jam in a
pretzel bun with slaw, onion rings, harissa mayo and triple-cooked chips (GFa)

Salt cod, tomato, chorizo & white bean cassoulet,
charred tenderstem broccoli (GF) £26

Wild mushroom dovedale blue & spinach tagliatelle (V) £22

Pumpkin feta spinach & onion Wellington, pomme fondant,
Roscoff onion, crispy sage, chive cream sauce (VE) £25

Pan-fried pork chop, creamed potato, seasonal greens,
honey & mustard sauce (GF) £25

Derbyshire fillet steak, grilled mushroom with mustard & smoked
paprika rarebit, peppercorn sauce, triple-cooked chips (GF) £35

Salads

Classic Caesar salad (GFa) £15

Waldorf salad (GFa) (VEa) £15

Smoked feta mousse, pickled celery, walnut, apple, grape

Add one of the following toppings:

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

Sunday roasts

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 responsibility 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 seasonal greens, maple-glazed root vegetables, garden 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

Pumpkin, feta, spinach & onion Wellington (VEa) £25

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

Sides

Truffle & Parmesan triple-cooked chips (GF) **£6.00**

Sautéed green vegetables (GF) (VEa) **£6.50**

Red wine braised cabbage, apple, sultana (GF) (VE) **£6.50**

Halloumi fries with maple & tomato jam (GF) (V) **£6.00**

Beer-battered onion rings (GF) (VEa) **£5.00**

Desserts

Dark chocolate & banana ice cream sandwich, hazelnut, chocolate sorbet (V) **£13**

Malt & miso cheesecake, honey, sourdough ice cream **£13**

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

Blackberry bavaois, apple parfait, oat crumble, vanilla ice cream (GF) **£13**

Sticky toffee pudding, butterscotch sauce, vanilla ice cream (V) **£12**

British cheese board, artisan biscuits, candied walnuts, celery sticks, grapes, quince & apple chutney (GFa) **£16**

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.