



THE PEACOCK ROOM

DECADENT DINING



afternoon TEA

Please book your table for afternoon tea a minimum of 2 hours before you wish to dine to give our chefs time to freshly bake, prepare and serve to you exactly the way we intend to.

£15.95

**SELECTION OF
FINGER SANDWICHES**

FRESHLY BAKED SCONES

With clotted cream and preserves

MINIATURE DESSERTS AND PASTRIES

*Hand crafted by our talented and experienced
pastry chef Kasia Walker.*

FRESHLY BREWED LOOSE LEAF TEA OR COFFEE

summer 2017 special offer

**COMPLIMENTARY UPGRADE TO A 175ML GLASS OF PROSECCO
SAVING OF £6.55 PER PERSON**

HENDRICKS AFTERNOON TEA

£20.50

PROSECCO AFTERNOON TEA

~~£22.50~~

TEA SELECTION

<i>Earl Grey</i>	<i>Lemon and Ginger</i>
<i>Lapsang Souchong</i>	<i>Very Berry Infusion</i>
<i>Assam</i>	<i>Classic Gunpowder</i>
<i>Darjeeling</i>	<i>Rooibos</i>
<i>English Breakfast</i>	<i>Camomile</i>
<i>Decaffeinated English Breakfast</i>	

Afternoon Tea available – Wednesday, Thursday and Friday

12.00 – 4.00pm

and Saturday

1.00 – 4.00pm

starters

FIELD MUSHROOM VELOUTE

With truffle cream

£5.50

HAND DIVED SCALLOPS

With celeriac, apple and crushed walnuts

£9.95

SALAD OF BLUE SWIMMING CRAB

With mango, chilli, radish and coriander

£8.95

BALLOTINE OF SALMON

With salmon tartar and fresh herb salad

£7.95

TERRINE OF PHEASANT AND HAM HOCK

With poached prunes, savoury granola and chervil

£7.50

CONFIT DUCK AND WOODPIGEON FRITTER

With cherry, parsnips and pistachios

£7.95

BUTTERED CRUMPET AND GOATS' CHEESE

With baby beets, paprika feuille de bricke

£7.95

gourmet 2 DINE WITH A BOTTLE of wine £35

Select 2 main courses with the  for only **£35** and receive a complimentary bottle of wine.

You can upgrade your wine to a bottle of prosecco for only **£10**.

Terms and conditions - This offer is available: Wednesday & Thursday 12-2.00pm & 6.30-8.30pm Friday 12-2.00pm & 6.30-9.00pm.
The management reserves the right to alter or withdraw this offer with no prior notification.
This offer is not available in conjunction with any other offer or Deckers loyalty discount.

mains

ROAST RACK OF LAMB

With slow cooked lamb shoulder, prosciutto, sweetbreads, textures of carrots and rosemary pomme puree

£21.50

SLOW COOKED SHIN OF BEEF 🍴

With horseradish pomme puree, celeriac, mushroom duxelle and crispy kale

£19.95

SLOW COOKED PORK BELLY 🍴

With savoy cabbage, apple and black pudding

£18.50

BREAST OF GOOSNARGH DUCK

With celeriac, braised beetroot, baby turnips and kale

£21.00

GRILLED FILLET OF COD 🍴

With sauté new potatoes, asparagus, peas, mint and morels

£17.95

PAN FRIED FILLET OF SEA BREAM 🍴

With split fine beans, red chicory and smoked bacon sauce

£18.50

PAN ROAST FILLET OF HALIBUT

With caramelised saffron cauliflower, aubergine and spiced cous cous

£18.50

LANCASHIRE CHEESE & LEEK PITHIVIER 🍴

With carrots, celeriac, pumpkin seeds and Kale

£16.95

RISOTTO OF GARDEN PEA 🍴

With samphire, pak choi and goats cheese fritters

£16.95

Side Orders **£3.95**

Homemade Chips

Smoked Pomme Purée

Selection of seasonal vegetables

Shallot and chive hash brown

mains

PREMIUM BEEF

Our beef is really something to shout about. We source the best quality beef available to ensure you receive the best dish we are able to produce. The beef is prepared in our own, purpose built, butchery, to our chefs specifications. Our chefs cook these steaks in searingly hot frying pans and then baste with foaming butter to ensure they are caramelised on the outside and juicy on the inside. We take pride in the quality of our steaks. This is why we have embellished our offering to give you more choice when ordering one.

SELECT YOUR FAVOURITE STEAK

6oz FILLET
£23.95

8oz RIB-EYE
£20.95

8oz SIRLOIN ENTRECOTE 
£19.95

& SELECT YOUR CHOSEN ACCOMPANIMENT

Shallot hash brown, textures of onion, trompette mushrooms and a red wine sauce

*Homemade chips, cooked in beef dripping, wild mushrooms, caramelised shallots,
French style onion rings and spinach*

ADD ADDITIONAL OPTIONAL ACCOMPANIMENTS

PEPPER SAUCE £3.50
RED WINE SAUCE £3.50

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desserts

STRAWBERRY PARFAIT

With meringue, & a lime & basil granite

£6.25

MARMALADE SAVARIN

With spiced pineapple & mascarpone ice cream

£6.50

CHOCOLATE CREMAUX

With salted caramel & popcorn

£6.50

BLACK CURRANT SOUFFLÉ

With apple crumble sorbet

£6.50

QUARTET OF DESSERTS

*Marmalade savarin, chocolate cremaux,
rhubarb trifle & vanilla crème brûlée*

£10.00

SELECTION OF ARTISAN CHEESES

With Carrs water biscuits, quince jelly & grapes

£7.95

SELECTION OF HOME-MADE ICE CREAMS & SORBETS

£4.50

sunday lunch

Two AA Rosettes and Michelin Recommended

starters

SWEETCORN VELOUTE

With corn & haggis fritter

GRILLED BURY BLACK PUDDING

With pearl barley & poached hen's egg

SALMON RILLETTES

With salmon tartare, capers, caviar & fennel pollen

HAM HOCK & PHEASANT TERRINE

With prune, apricot & savoury granola

GOATS CHEESE

With baby beets & paprika feuille de bricke

mains

TRADITIONAL ROAST BEEF

Yorkshire pudding

ROAST LEG OF LAMB

With tomato & rosemary jus

BUTTER ROASTED CHICKEN BREAST

With confit potatoes, spinach, wild mushrooms & peas

PAN SEARED FILLET OF SEA BREAM

With kholrabi, salsa verde, warm crab salad & bisque

RISOTTO OF ROASTED ONION

With grelots, wild mushrooms & asparagus

Enjoy 3 courses for only

£19.95 adults

£9.95 children

If you like the sound of our Sunday specials, choose one of these for a supplementary charge.

SAMPLE MENU

Our Sunday lunch menu changes weekly, but always includes carved roast meats, and a selection of weekly specials.

dessert

BLACKCURRANT PARFAIT

With liquorice textures

CHOCOLATE DELICE

With hazelnut & bitter orange

RASPBERRY & ALMOND TART

With raspberry sorbet

SET ELDERFLOWER CREAM

With strawberry flavours

STICKY TOFFEE PUDDING

With vanilla ice cream

SELECTION OF BRITISH CHEESE

sunday specials

starter

SLOW COOKED BREAST OF PIGEON

With lentils, quails egg & celery

£2.95 supplement

mains

PAN FRIED RIBEYE STEAK

With shallot and herb hash brown, pancetta,

baby carrots & cavil nero

£4.50 Supplement

SEARED FILLET STEAK

With spinach, wild mushrooms,

air dried tomatoes & fat chips

£6.50 Supplement

BREAST OF GRESSINGHAM DUCK

With parsnip, salsify, morello cherry & duck leg pastilla

£4.50 Supplement

FILET OF HALIBUT

With broad beans, chorizo, charred aubergine

& a pine nut and herb crumble

£4.50 Supplement

SLOW COOKED LOIN OF VENISON

With celeriac, beetroot choucroute, navet & buckler sorrel