



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

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

DISCOUNTED DECADENCE

Dine with us from our a la carte menu and receive **10% off 1 course, 20% off 2 courses or 30% off 3 courses** when you choose dishes marked with our discounted decadence symbol.



This offer is available:

Wednesday - Friday 12.00 - 2.00pm

Wednesday - Friday 6.30 - 9.00pm

Please ask your server for full terms and conditions. This offer is not available in conjunction with any other offer, loyalty card discount or set menu. All guests dining on this offer must order the same number of courses to qualify for the higher levels of discount.

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

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 (V)

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

£19.95

SLOW COOKED PORK BELLY (V)

With savoy cabbage, apple and black pudding

£18.50

SADDLE OF VENISON

With celeriac, haunch pie, braised beetroot, baby turnips and kale

£21.00

GRILLED FILLET OF COD (V)

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

£17.95

PAN FRIED FILLET OF SEA BREAM (V)

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

MRS BELLS BLUE CHEESE PITHIVIER

With cauliflower champ, romanesco and toasted pumpkin seeds

£16.95

RISOTTO OF GARDEN PEA (V)

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

desserts

EARL GREY PARFAIT ☞☞

With poached rhubarb & crispy puff pastry

£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

£24.95 per person

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