


THE PEACOCK ROOM

DECADENT DINING

Please note – this is a sample menu. This menu changes weekly

- SUNDAY LUNCH -

Two AA Rosettes and Michelin Recommended

STARTER

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
£22.95 per person**

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

DESSERTS

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 –
STARTERS**

SLOW COOKED BREAST OF PIGEON

With lentils, quails egg & celery

£ 2 . 9 5

MAINS

PAN FRIED RIBEYE STEAK

With shallot and herb hash brown, pancetta, baby carrots & cavalo nero

£ 4 . 5 0 Supplement

SEARED FILLET STEAK

With spinach, wild mushrooms, air dried tomatoes & fat chips

£ 6 . 5 0 Supplement

BREAST OF GRESSINGHAM DUCK

With parsnip, salsify, morello cherry & duck leg pastilla

£ 4 . 5 0 Supplement

FILLET OF HALIBUT

With broad beans, chorizo, charred aubergine & a pine nut and herb crumble

£ 4 . 5 0 Supplement

SLOW COOKED LOIN OF VENISON

With celeriac, beetroot choucroute, navet & buckler sorrel