

Mother's Day

MENU



THE PEACOCK
AT OWLER BAR
£42.50 per person

BREAD AND FLAVOURED BUTTER (GFa) (VEa)

STARTERS

Pistachio chimichurri prawns, grilled asparagus, garden peas & spinach velouté (GF)

Spiced cauliflower pakoras, kiwi & maple whipped tofu, grilled spring onions and pickled vegetables (GF) (VE)

Truffle & mushroom cream soup, served with warm bread and butter (GFa) (VEa)

Pulled pork & smoked applewood cheddar bruschetta, tomato jam, rocket salad and sweet drop peppers (GFa)

Feta courgette asparagus & French bean salad, with a pistachio & mint dressing and pickled strawberries (GF) (VEa)

MAIN COURSE

Our Mother's Day roasts are served complete with braised red cabbage, maple-glazed root vegetables, duck fat herb-roasted potatoes, cauliflower cheese, Yorkshire pudding and rich gravy (GFa)

*Roast rump of lamb | Roast sirloin of beef | Roast pork loin | Chicken supreme
Root vegetable Wellington (VEa)*

Pan-fried cod, new potato parsley & spring onion ballotine, leek & tarragon cream sauce, crispy leeks (GF)

Spiced mixed bean cassolette with chickpea & soy falafels, grilled tenderstem broccoli and rocket salad (GF) (VE)

Indian-spiced curry served with steamed jasmine rice, fresh coriander and pickled vegetables (GF) (VE)

Add one of the following toppings:

Spiced onion bhaji (GF) (VE), Buttermilk chicken and Halloumi (GF)

DESSERTS

Sticky toffee pudding served with butterscotch sauce and vanilla ice cream (V)

Strawberry & white chocolate eaton mess, vanilla Chantilly cream, lemon drizzle ice cream (V)

Apple pineapple & almond crumble, vegan vanilla ice cream (GF) (VE)

A GIFT OF HOMEMADE CHOCOLATE (GFa) (VEa)

*If you have an allergy or intolerance, please speak to a team member before you order food or drink.
(V) dishes are suitable for a vegetarian diet. (VE) dishes are suitable for a plant-based diet. (VEa) dishes can be adapted to suit a plant-based diet. (GFa) dishes that can be adapted to suit a gluten-free diet.
(GF) dishes that have no gluten containing ingredients.*