

THE PEACOCK AT OWLER BAR

£48.00 per person

CANAPÉS

Pheasant & blue cheese croquette, fennel emulsion (GF)

Sweet potato arancini, black garlic emulsion (GF)(VE)

STARTERS

Hoisin-glazed pork belly in a soy & sesame sauce, served with pak choi and Asian slaw (GF)

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

Pistachio & chimichurri prawns, served with grilled asparagus and a pea & spinach velouté (GF)

Goat's cheese & cranberry mousse, ciabatta crostini with a herb dressing, pickled vegetables, rocket salad and pine nuts (GFa)(V)

MAIN COURSE

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

Slow-cooked lamb shank, served with Indian-spiced curry sauce, steamed jasmine rice, fresh coriander and pickled vegetables (GF)

Spiced mixed bean cassolette with chickpea and soy falafel, grilled broccoli and rocket salad (GF)(VE)
Add buttermilk chicken and halloumi (GF)

16oz sharing chateaubriand, with triple-cooked chips and a grilled Portobello mushroom with smoked paprika rarebit and roasted vine tomatoes, served with peppercorn sauce (£10 surcharge pp) (GF)

DESSERTS

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

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

A GIFT OF HANDMADE CHOCOLATES

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 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.