

Sunday Menu

Sundays at The Peacock at Owler Bar are about good food and time well spent.

Our meats are sourced from local butchers and farmers who take genuine pride in how their livestock is raised, following responsible and traditional farming practices.

Ethical sourcing matters to us and is never compromised, something you'll taste in the quality of every roast we serve.

Children's portions are available at half the listed price (excluding lamb)

Meat

Our roasts are served with summer greens, maple-glazed root vegetables, duck-fat herb-roasted potatoes, cauliflower cheese, a golden Yorkshire pudding and proper gravy (GFa)

Roast rump of lamb	£25.95
Roast sirloin of beef	£22.95
Roast pork loin	£20.95
Chicken supreme	£20.95

Plant-based

Root-vegetable Wellington served with summer greens, cauliflower cheese, roast potatoes, a Yorkshire pudding and vegetarian gravy (V) (VEa)

Our vegan option is served without cauliflower cheese and a Yorkshire pudding (VE)

£18.95

Sides

Mashed potato (GF) (V)	£4.95
Extra cauliflower cheese (GF) (V)	£4.95
Extra Yorkshire pudding (V)	£2.50

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

(VEa) dishes are suitable for a plant-based diet

(VE) dishes that can be adapted to suit a plant-based diet

(GFa) dishes that can be adapted to suit a gluten-free diet

(GF) 'gluten free' - describes foods that contain gluten at a level of no more than 20 parts per million (ppm). Our processes for making gluten-free dishes have been accredited by Coeliac UK



accredited by



All of our produce is fresh and sourced sustainably from local suppliers:

Meat – New Close Farm in Over Haddon | Fish - RG Morris & Son, Buxton | Fruit & Vegetables - Winsters Foods in Chesterfield
Coffee – Roastology in Sheffield | Wine – Hattersley Wines in Bakewell | Dry goods - Holdsworth Foods, Tideswell
Dairy - Middleton's Dairies, Hope Valley | Ice cream - Bluebell Dairy, Derby