



The
Peacock
— At Owler Bar —

Festive Menu

2 courses £32.50

3 courses £39.00

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Loyalty offer

3 courses for 2

30th November - 17th December

Monday - Thursday

Starters

Mushroom chestnut & truffle soup, cheesy garlic bread and a herb oil (GFa) (VEa)

Prawns glazed in a sticky pineapple & BBQ sauce, horseradish & carrot purée, grilled broccoli and micro herbs (GF)

Crispy halloumi, spinach, carrot & orange salad and crispy shallots (GF) (V)

Heritage beetroot carpaccio, rocket salad, toasted cashew nuts, vegan feta & balsamic mousse, sweetie drop peppers (GF) (VE)

Chicken liver parfait, red wine poached pear, onion & blueberry chutney, toasted sourdough and mixed leaf salad (GFa)

Mains

Roast turkey with braised red cabbage, Brussels sprouts, maple-glazed carrots and parsnips, duck fat & herb roasted potatoes, sausagemeat stuffing, pigs in blankets and gravy (GFa)

Plant-based Wellington, braised red cabbage, Brussels sprouts, maple-glazed carrots & parsnips, herb roasted potatoes, stuffing and a plant-based gravy (VE)

Classic slow-cooked beef bourguignon, creamy mashed potato, bourguignon sauce and sautéed kale (GF)

Hake fillet marinated in herbs, celeriac purée, maple-glazed carrots, sautéed sugar snaps and a chimichurri sauce (GF)

Saffron & oyster mushroom risotto, crispy egg, sautéed kale and a herb oil (GF) (V)
Add hot smoked salmon

Desserts

Christmas pudding served with brandy crème anglaise (GFa) (V)

Cheese board with artisan biscuits, honeyed walnuts, grapes and red onion & blueberry chutney (GFa) (V)
Supplement £3

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

Apple blueberry almond & coconut crumble and vegan vanilla ice cream (GF) (VE)

Chocolate & pomegranate tiramisu (V)

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) '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.

All prices are inclusive of VAT at 20%



accredited by

coeliac UK