

# A la carte menu Available at Lunch & Dinner

**2 courses £32.95 3 courses £35.95**

The White Peacock team has designed this menu using Leicestershire's finest, locally sourced seasonal ingredients.

## *To start*

(V) Seasonal vegetable soup.

Pan seared scallops with cauliflower purée, pickled red grapes, dates and chicken Ras El Hanout jus. (£3.00 supplement).

Crispy pork belly, pickled mustard seeds, cider & apple puree.

Cured salmon, beetroot texture, Chinese pear pickled daikon, sushi rice cracker, horse radish & buttermilk.

(V) Miso glazed carrot steak, Namasu salad, carrot puree' with lemon grass & Ginger Kombucha.

(V) Goat cheese panna cotta, basil infused pear, beetroot sponge with fizzy grapes & raspberry vinaigrette.

## *To continue.*

Braised Leicestershire beef cheek, soy and BBQ fuille de brick, confit potatoes with bay leaf & onion puree, jus  
(Add Leicestershire beef fillet for £5 supplement)

Trio of lamb, smoked aubergine puree, tandoori mash, broad bean & tomato salsa.

Bradgate venison, wild forest berries, apple puree with truffle croquette & chicory and jus.

Stone Bass, courgettes, burnt tomato puree, Zaatar new potatoes with black olive powder & ajo blanco.

(V) Mushrooms choux bun with King oyster mushrooms, pickled enoki, walnut soil, truffle oil & cep jus.

(V) Vegetarian inspiration, an off the cuff creation of flavours & textures.

## *Sides*

Creamy mash **£4**

Seasonal vegetables **£4**

Triple cooked chips **£4**

Some of our food may contain traces of nuts.

Game dishes may contain lead shot

Subject to seasonal availability

We liaise closely with our local food suppliers to ensure our ingredients do not include genetically modified

Maize or Soya. For those with special dietary requirements or allergies who may wish to know certain

Ingredients, please ask a member of staff who will be happy to assist.

All prices are inclusive of VAT @20%

**A discretionary 10% service charge will be added for tables of 8 and above**