

Lunch menu

Served from 12 noon -3pm

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

Two Course £16.95 Three Course £19.95

To start

(V) Seasonal vegetable soup £6.50

Ham hock terrine with wild forest berries & apple jell, focaccia bread roll £7.50

Fish cake with apple & beetroot relish, horse radish & butter milk £7.50

(V) Miso glazed carrot steak, Namasu salad with carrot puree', lemongrass & ginger Kombucha
£7.50

To continue.

Braised lamb shoulder, tandoori mash with olive powder, broad bean & tomato salsa £13.95.

Homemade burger with sweet potato chips, cucumber and carrot salad £13.95.

Stone Bass with courgettes, burnt tomato puree, Zaatar new potatoes with black olive powder & ajo blanco £15.95

(V) Marinated Kobacha squash with quinoa, onion and bay leaf puree' & coconut velouté
£13.95

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