

## Sundays

Small Plates

Chef's soup of the day local crusty bread, butter (ga/vea) 7.5

Ham hock terrine fruit chutney, capers, melba toast (ga) 8.5

Pear & blue cheese salad rocket, pomegranate, honey (g,v) 7.5

Salt & pepper king prawns garlic aioli, chilli oil (g) 9

Mini garlic & thyme camembert honey, walnuts, warm crusty bread (v,ga) 9

Bread sharer trio of Corner Cottage breads, hummus, balsamic & olive oil (v) 7.5 Add marinated olives 2.5

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All of our roasts are served with crispy roast potatoes, Yorkshire pudding, seasonal greens, chantenay carrots & gravy.

The Trio rare roast beef, chicken supreme, pork belly, stuffing (ga) 30
Rare roasted striploin of beef (ga) 22
Roasted chicken supreme bread sauce, stuffing (ga) 20
Roast belly of pork apple sauce, crackling (ga) 19.5
Vegetarian roast of the day ask about today's veggie roast (v,ga) 18

## Classics

Beer battered haddock hand cut chips, garden peas, homemade tartare 16.5

Chef's pie of the day see specials board M/P

Peacock burger Corner Cottage brioche bun, beef patty, smoked cheddar, caramelised red onion, lettuce, tomato, bourbon BBQ sauce, skinny fries, slaw (ga) 17

Lentil & mixed seed Burger lettuce, tomato, pickles, guacamole, mayo, slaw, skinny fries (v) 15

Sides

Cauliflower cheese for two to share (v) 5

Extra Yorkshire pudding (v) 1

Extra roasties (v) 3

Extra seasonal veg (v) 3

Thick cut chips/Skinny fries (v) 3

Suppliers Meat - Barry the Butcher, Oxford Fish - Kingfisher, Birmingham, Fruit & veg - AM Bailey, Stratford upon Avon, Bakery - Corner Cottage, Kineton.

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v vegetarian ve vegan vea vegan adaptable g gluten free ga gluten adaptable