



THE PEACOCK
NEW YORK CITY

DINNER

(5.30PM - 11PM) MONDAY TO SATURDAY

(5.30PM - 10PM) SUNDAY

STARTERS

SOUPS

London particular 9

Split pea, mint, braised ham hock, cheddar cheese

Chicken and vegetable soup 9

Horseradish dumplings

Roasted Jerusalem artichoke and garlic soup 8

Crispy shallots, chokes, thyme leaves

SALADS

Brussel sprout and kale salad 14 / 20

English cheddar, crisp bacon, pickled onions, boiled egg, spicy anchovy and parmesan dressing

Butter lettuce salad 12 / 18

Pomegranate seeds, honey crisp apples, stilton, spiced walnuts, honey vinaigrette

Mixed green leaves 11 / 15

Mixed green leaves, dandelion, celery, scallions, cucumber, avocado, lemon vinaigrette

Pear, chicory and frisee salad 13 / 19

Red and yellow endive, smoked bacon, sour dough croutons, grated cheddar, Colman's mustard vinaigrette

Apple, radish and celery root salad 12 / 18

Red and green oak lettuce, pecans, cider vinaigrette

Roasted carrot, beef, orange and avocado salad 12 / 18

House made ricotta, red and green oak salad leaves, pistachios, orange dressing

Harrogate loaf 14

Parsley, egg, shallot and caper salad, fruit chutney

FISH, SHELLFISH & OYSTERS

Prawn cocktail 17

Marie Rose and cocktail sauce

Dressed Jonah crab 19

Lemon chervil mayonnaise, cocktail sauce

Oysters of the day MP

Pickled apple, cucumber and mackerel, beetroot and horseradish mignonette

Grilled Spanish mackerel on toast 17

Wilted baby spinach, warm soft boiled free range egg, sherry wine vinegar & bacon vinaigrette

SIDES 8

Triple cooked thick cut chips

Yukon mash

Bubble and squeak

Roasted brussel sprouts with chestnuts and bacon

Braised red cabbage

Roasted carrots and parsnips

Cauliflower cheese with stilton and hazelnuts

MAIN COURSE

PASTA AND RISOTTO

Spicy lamb Bolognese 23

Trumpets, tomato, roasted aubergine, courgette, aged goat's cheese

Macaroni cheese 16

Braised ham hock, English cheeses

Braised chicken and red wine risotto 17

Pearl onions, porcini mushrooms, smoked bacon

FISH AND SHELLFISH

Roast Sea Scallops 29

Curry roasted cauliflower and puree, pickled raisins, capers, pistachios

Roast fillet of cod and cod cheek fritter 27

Champ, red wine braised beef short rib, horseradish cream

Roast fillet of Scottish salmon 23

Lemon, sage and pine nut brown butter, roasted sunchokes, butternut squash

Pan fried trout fillet 24

Leeks, braised ham hock, green lentils, warm truffle dressing

ROASTS, BRAISES AND PIES

Steak and chips 28

Grilled beef shoulder tender, watercress salad, triple cooked chips, steak butter

House blend burger 20

Aged NY strip, skirt, short rib and chuck

Cheddar, smoked bacon, Brooklyn brine pickles, Churchill's sauce, triple cooked thick cut chips

Crisp pork belly 26

Apple cider glaze, pickled white cabbage, mustard mash, sage butter, natural jus

Brined and roast free range chicken 24

Bubble and squeak, brussel sprout puree, natural chicken jus

Lancashire hotpot 24

Braised lamb shoulder, roasted vegetables, rosemary, Yukon potatoes

Slow braised veal shank 29

Roasted onion and celeriac, onion confit

Braised beef short rib and kidney suet pudding 21

Red wine, root vegetables, beef gravy

Rabbit pie with apple cider 24

Wild mushrooms, smoked bacon, cipollini onions, grain mustard

Lamb shepherds pie 20

Mashed potatoes, cheddar cheese, root vegetables

All pies come with a choice of triple cooked thick cut chips or Yukon gold mash

PUDDINGS

Sticky toffee date pudding 9

Toffee rum sauce, sticky toffee ice cream

My mum's frozen lemon mousse 9

Vanilla, lemon, English digestive biscuit, lemon curd

British treacle tart 9

Golden syrup, black treacle, lemon, almonds, burnt butter

Eton mess sundae 9

Blackberry compote, lemon ice cream, meringue, whipped cream

Queen of puddings 8

Homemade raspberry jam, brioche custard, warm meringue

Steamed chocolate sponge with ginger and Guinness 9

Chocolate and caramel sauces, milk chocolate ice cream

Banoffee trifle 9

Graham cracker cookies, bananas, butterscotch and chocolate puddings, brown sugar pastry cream

Cambridge burnt cream 8

Vanilla custard, crunchy caramel topping

Marianne's milk chocolate and sea salt tart 9

Milk chocolate, caramel, sea salt