



THE PEACOCK
NEW YORK CITY

LIBRARY BAR

TOAST

Chicken and duck liver parfait 16

Brioche toast, grape chutney

Beetroot cured salmon 13

Avocado puree, orange, pickled baby carrots, breakfast radish

Confit duck rillettes 14

Grain mustard, porcini, pear shallot chutney, seven grain toast

Cured beef 13

Celery root and celery leaf salad, sourdough croutons

Potted smoked trout and horseradish pate 13

Cucumber and dill salad, sour dough toast

House made ricotta 12

Olive oil, oven dried herbs, aged balsamic, toasted sourdough

Pickled roasted beets 11

Olive tapenade, goats cheese, olive oil, thyme, French baguette

Welsh rarebit on toast 6

Grain mustard, English cheddar, Guinness, country sourdough toast

Crab on toast 9

Lump crabmeat, English cheddar, chili, smoked paprika, wheat toast

Beef tartar 15

Sourdough toast, watercress salad, truffle dressing, roasted shallot vinaigrette

Lincolnshire Haslet 13

Pear shallot chutney, celery root salad, seven grain toast

Potted Rabbit 14

Pickled apricot puree, carrot, tarragon and carrot top salad

Devilled BBQ sardines 13

Pickled red cabbage

Pumpkin on toast and English cheddar 8

Brown butter, toasted pecans, pumpkin seeds, spring onions

Smoked and poached salmon pate 10

Sourdough toast, watercress and radish salad

Crumpets 9

Lemon curd, honey, butter, raspberry jam

BAR BITES

Marinated bar olives 6

Herbs, spices, chili, olive oil, balsamic vinegar

Roasted spiced nuts 6

Rosemary, cayenne, brown sugar

Devilled eggs 5

Curry powder, smoked paprika

British cheese board 21

Selection of three British cheeses, homemade biscuits, quince paste, grape chutney, honey

Warm Scotch eggs 9

Ground pork belly and shoulder, mixed spices, black pudding, Guinness mustard sauce