



The
Peacock
— At Owler Bar —

Desserts

Cheese board with artisan biscuits, walnuts, grapes, celery and quince chutney (GFa) (V) £11.50

Homemade Bakewell tart served with crème anglaise and raspberry sorbet (V) £9.95
(£1 from each sale will go to the Me and Dee Charity)

Chocolate brownie with caramelised banana mousse, orange sorbet and strawberry coulis (GF) (V) £8.95

Blood orange panna cotta with Cointreau-poached rhubarb, orange gel and candied-pistachio crumb (GF) (V) £8.95

White chocolate and freeze-dried raspberry tiramisu (V) £8.95

Pineapple, sultana, stem ginger & almond crumble served with vegan vanilla ice cream (GF) (VE) £8.95

Affogato (GF) (V) £9.95
with Baileys, Frangelico or Amaretto

Choose from three scoops of ice cream or sorbet: £6.95

Ice creams (GF) (V)
Chocolate, vanilla, salted caramel and vegan vanilla (VE)

Sorbets (GF) (VE)
Raspberry or orange

Peacock Gourmand

Selection of miniature desserts with a choice of:

Café - espresso (GFa) (V) £11.95

Coupe - a glass of fizz (GFa) (V) £14.95

Verre - a glass of dessert wine (GFa) (V) £15.95

After dinner drinks

Dessert wines

Palazzina Moscato d'Asti,
Vendemmia Tardiva 2015, Italy –
ABV 14%
Glass £6.95 Bottle £18.95

Monbazillac Domaine de Grange Neuve
2017, France – ABV 12.5%
Glass £8.00 Bottle £23.95

Ginestet Classique Sauternes (50cl),
France – ABV 13.5%
Glass £8.50 Bottle £25.95

Cocktails

Grey Goose Espresso Martini £9.50
Brandy Alexander £9.50

Other wines & Port

Sherry Classic Manzanilla, Fernando de
Castilla NV, Spain – ABV 15%
Glass £6.95 Bottle £23.50

Sherry Pedro Ximenez Fernando de
Castilla NV, Spain – ABV 15%
Glass £8.00 Bottle £43.50

Late Bottled Vintage Krohn Port –
ABV 20%
Glass £6.50 Bottle £35.00

Sandeman's 10 yr old Tawny Port –
ABV 20%
Glass £8.00 Bottle £45.00

Please note, if you have an allergy or intolerance speak to a team member before you order food or drink.

(V) dishes are suitable for vegetarian

(VE) dishes are suitable for vegans

(VEa) dishes that can be adapted to be suitable for vegans

(GF) relates to food that has no gluten- containing ingredients

(GFa) are dishes that can be adapted to suit a gluten-free diet