

PubGrub

THE PEACOCK

Oxhill, near Stratford-Upon-Avon, Warwickshire

Dishes so good we just had to go again!

By Grant Templeton

SET in the rural village of Oxhill, just outside Stratford-Upon-Avon, this award winning village pub prides itself on being a place that offers top quality local produce, cooked simply, at an affordable price.

This is no gastropub: there are no fancy whirls and flourishes nor intricate constructions of ingredients on a plate. These are generous portions just inviting you to get stuck in.

My wife's starter of pan fried pigeon breast, mushroom and pancetta was beautifully pink and

succulent, with the crisp saltiness enhancing the flavour of the meat.

My pan fried button mushrooms in garlic, brandy and cream, could easily have served two. The sauce was rich, but the flavours were superbly balanced.

The mains were a joy. Sticking with the game theme the seared venison steak on field mushroom with a black pudding mash and a port and juniper gravy was outstanding, while my choice of crispy roasted confit of part boned duck with an orange and Cointreau sauce was succulent and zesty. The mains came with mixed seasonal vegetables – and the best dauphenoise potatoes I have ever had; and

as a meat and potatoes man I've had a few.

A sample of five desserts was a treat. The Tia Maria crème brulee was marvellous, the chocolate fondant all warm and pleasingly gooey and the chocolate tart so rich I started sweating. The locally made mango sorbet was silky smooth and packed a punch and the walnut ice-cream was farm fresh.

The food was so good we went back again, this time for a starter of twice baked cheddar and chive soufflé with bloody Mary coulis, which was light and cheesy.

The braised lighthorn lamb Henry with a red wine and mint

gravy fell off the bone, the jus rich and tangy and with just the right consistency.

My wife's slow roast Jacob's ladder of beef with a red wine gravy was tender and again we had our fill of the stupendous dauphenois potatoes.

For the second night running neither of us laid a hand on the salt and pepper, so well seasoned were the dishes prepared by accomplished chef Yvonne Hamlett.

This time we were so full we passed on dessert, opting instead for a few more glasses of the mid-bodied, plummy and yummy Ruben Hall merlot to cap a memorable evening's dining.



Friendly: The Peacock, Oxhill, near Stratford-Upon-Avon.

Verdict

How much? £70 for two including a bottle of wine
Vegetarians? Options
Child friendly? Yes
Disabled access? Yes
Parking: Car park
Go back? In a heartbeat
Value ££££
Food, decor, service: ★★★★★

The Peacock has a separate Sunday menu and other special two-course lunch and dinner deals on offer.