



PEACOCK

Rowsley

TASTING MENU

Pea soup, handpicked crab, chive oil

Smoked venison tartare, red cabbage, goats curd

Norfolk quail, bacon, baked beans, fried egg,
mushroom ketchup

Dover sole, shellfish, Jersey royals, leek, smoked butter sauce

Derbyshire beef fillet, oxtail, dumpling, onion, oyster
mushrooms, red wine sauce

A selection of three cheese's peacock crackers
(As an additional course £8.00 supplement)

Pre dessert

Fromage frais mousse, rhubarb, coconut ice cream

Lime parfait, lemon curd, meringue, olive oil, yoghurt

£70.00 per person

WINE PAIRING

St Ballion 2014 100ml

Coopers Creek, Marlborough 2014 100ml

Riesling, Nahe, Donnhoff
2014 100ml

St Veran 2014 100ml

Chateau la Bastide, Corbieres
2012 125ml

Niepoort LBV 2009 30ml
£4.30 supplement

Tokaji 2009 50ml

Fleur D'or Sauternes 50ml

£50.00 wine pairing per person

The tasting menu is only available for the entire table;
unfortunately substitute dishes are not possible

Fresh filter coffee, cappuccino, espresso, a wide variety of teas
including leaf teas, lemon or mint infusion with petit fours
£5.50