



PEACOCK

Rowsley

DINNER MENU

Amuse Bouche

Homemade bread & butter

Jerusalem artichoke soup,
baby globe artichoke, truffle,
Stange millstone cheese
£7.45

Hand-picked crab, pink
grapefruit, cucumber, radish,
warm dashi
£15.00

Slow cooked pork collar,
smoked eel, black pudding,
celeriac, Pommery mustard
£12.65

Pan fried duck liver, prune,
southern fried chicken
nuggets, carrot
£15.00

Smoked salmon, poached
quails eggs, fennel, apple,
smoked salmon veloute
£12.65

Beetroot tarte tatin, goats
curd, honey, horseradish, 12
year old balsamic
£12.65

Fillet of Derbyshire beef,
braised cheek, Gruyere &
truffle crust,
cauliflower, broccoli, Maderia
truffle sauce
£38.00

Venison loin, salsify, sprouts,
venison bolognaise, Colston
Bassett stilton,
glazed carrot, Bessenjenever
£37.00

Pollock, Roscoff onion,
brandade croquette, spinach,
curry & mussel sauce
£27.95

Honey & spice glazed duck,
pomme sarladaise, pickled
plum, beetroot, kale, Morteau
sausage
£30.00

Brill, Hispi cabbage, leek,
hand rolled macaroni, oyster,
radish, chive & Champagne
veloute
£36.55

Celeriac baked in hot coals,
duck egg, wild mushrooms,
grilled onions, hazelnuts,
hollandaise
£24.00

PRE DESSERT

Casa Luker chocolate, orange
& olive oil cake, blood
orange, chocolate sorbet
£8.60

Coffee crème brûlée, coconut
ice cream, Tia Maria syrup,
coffee granite
£7.80

Caramelised white chocolate
mousse, rhubarb, cranberry
sorbet, citrus meringue
£7.80

Slow baked apples, salted
caramel parfait, hazelnut
streusel, cinnamon
£7.45

A selection of three cheeses
with Peacock crackers £12.35
Additional cheese £2.65 each

A selection of homemade ice
creams & sorbets
£7.50

CLASSIC DISHES

Homemade soup of the day
served with croutons
£5.30

Chicken liver parfait, toasted
brioche, grape chutney,
pickled raisins, Brazil nuts,
apple
£7.25

Seatrout tempura, cucumber,
sesame & lime salad, soy
reduction, pickled ginger
£8.30

Rib eye steak, chips, home
cured salt beef salad, onion
rings & béarnaise sauce
£25.80

Fish of the day
£22.50

Venison suet pudding, wild
mushrooms, red cabbage,
salsify
£18.95

Tart of the day
£7.80

Sticky toffee pudding, dates,
toffee sauce, clotted cream
ice cream
£7.80

Fresh filter coffee,
cappuccino, espresso, a wide
variety of teas including leaf
teas,
lemon and mint infusions
served with petit fours
£5.90

Dishes can be modified upon request; however we cannot guarantee that any items are completely allergen free due to being in a kitchen that contains ingredients with allergens
