



PEACOCK

Rowsley

## TASTING MENU

Amuse Bouche

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Pumpkin veloute, hazelnuts, toasted seeds, aged Comte

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Smoked venison tartare, red cabbage, goats curd, pickled raisins, minus 8 vinegar

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Handpicked crab, pink grapefruit, celery, wild rice, mouli, warm dashi

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Plaice, miso glazed chicken wing, squid, oyster mushroom, celeriac, chicken jus

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Local lamb, roscoff onion, carrots, sheeps milk yogurt, polenta, black olive

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

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Pre-dessert

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Pina colada parfait, tapioca, sesame seed tuille, pineapple sorbet

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Casa Luker chocolate marquise, butternut squash ice cream, passionfruit

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£75.00 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  
£5.90

## WINE PAIRING

Viognier Delas Freres, Vin de pays de la Drome 2016

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Minervois Domaine St.Jacques d'Albas 2014

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St Veran, Domaine de la Croix Senaillet 2015

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Chablis 1 er Cru, Vau Ligneau, Domaine Hamelin 2014

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Chateau La Fleur Coterie, Bordeaux 2012

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10 year Tawny £4.30 supplement

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Coopers Creek, Marlborough, New Zealand 2016

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Mini Peacock star martini

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£50.00 wine pairing per person