



PEACOCK

Rowsley

TASTING MENU

Amuse Bouche

Wild garlic & nettle veloute, goat's curd, sourdough croutons,
Croque monsieur

Mackerel, dill, oyster emulsion, apple, cucumber

Duck liver ballotine & parfait, rhubarb, plum sake, toasted
brioche

Seabream, crab with leek & brown shrimp ragout, spinach,
celery, parsley farfalle, crab sauce

Derbyshire fillet of beef, glazed brisket, salsify, grilled onions,
smoked mashed potatoes, turnip tops, red wine sauce

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

Pre-dessert

Roasted pineapple, golden syrup sponge, spiced caramel,
pineapple sorbet

Caramelised white chocolate mousse, mojito flavours

£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

Sancerre 2015

Muscadet 2015

Plum sake

Alberino 2015

Montaiguillon 2012

10 year Tawny £4.30 supplement

Menota 2010

Mini traditional mojito

£50.00 wine pairing per person