



PEACOCK

Rowsley

TASTING MENU

Amuse Bouche

Chilled tomato consommé, avocado, mozzarella, basil

Derbyshire beef tartare, oyster Kilpatrick

Crab, almond, peach, courgette

John Dory, Saffron onions, tomato fondue, artichoke, garlic puree, bouillabaisse

Lamb cutlet, summer beans, lovage, goats curd

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

Pre-dessert

Plum, speculoos, goats milk yogurt, vanilla ice cream, verbena, banyuls

Caramel and casa luker chocolate mousse, red wine poached cherries, milk sorbet

£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, 2015

Champagne

Albarino, 2015

St Veran, 2015

Davenport, 2015

10 year Tawny £4.30 supplement

Banyuls

Chocolate & Cherry cream cocktail

£50.00 wine pairing per person