



PEACOCK

Rowsley

TASTING MENU

Amuse Bouche

Jerusalem artichoke soup, baby globe artichoke, truffle,
Stanage millstone

Handpicked crab, cucumber, pink grapefruit, radish, warm
dashi

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

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

Fillet of beef, braised cheek, Gruyere & truffle crust,
cauliflower, broccoli, Madeira truffle sauce

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

Pre-dessert

Caramelised white chocolate, rhubarb, cranberry sorbet, citrus
meringue

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

£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

Pech Roc 2015

St Veran 2014

Jurançon 2011

Champagne

Minervois 2014

Muscat £4.30 supplement

Menota 2010

Butterscotch Schnappes

£45.00 wine pairing per person