



PEACOCK

Rowsley

DINNER MENU

Amuse Bouche

Homemade bread & butter

Pumpkin veloute, hazelnuts,
toasted seeds, aged Comte
£7.45

Smoked venison tartare, red
cabbage, goats curd, pickled
raisins, minus and vinegar
£15.00

Seabream, frozen
horseradish, kohlrabi, radish,
nasturtium
£12.65

Poached duck egg, chestnuts,
potato, turnip, cep puree
£12.65

Grouse, onion caraway and
grouse pie, sprouts, beetroot
ketchup
£15.00

Handpicked crab, pink
grapefruit, celery, wild rice,
mouli, warm dashi
£12.65

Derbyshire beef fillet,
oxtail, mashed potato, wild
mushrooms, crispy tongue,
kale, red wine sauce
£38.00

Local lamb. Roscoff onion,
carrots, sheeps milk yogurt,
polenta, black olive
£37.00

Hare, artichokes, prune,
lapsang souchong sauce
£30.00

Plaice, miso glazed chicken,
squid, oyster mushroom,
celeriac, chicken jus
£27.95

John Dory, fennel, cucumber,
mint, seashore vegetables
£36.55

Cauliflower cheese ravioli,
potato emulsion, leeks,
spinach, sorrel, almond
buerre noisette
£24.00

PRE DESSERT

Casa Luker chocolate
marquise, butternut squash
ice cream, passionfruit,
truffle
£8.60

Madagascan brown sugar
tart, pear, ginger, praline
£7.80

Baked Goldrush apples,
blackcurrant, granola, spiced
bread crisps, apple sorbet
£7.45

Pina colada parfait, tapioca,
sesame seed tuille, pineapple
sorbet
£7.80

A selection of homemade ice
creams and sorbets
£7.50

A selection of three cheeses
with Peacock crackers
£7.50
Additional cheese £2.65 each

CLASSIC DISHES FROM THE BAR

Homemade soup of the day
served with croutons
£5.30

Organic home smoked
salmon, cucumber, capers,
nasturtium mayonnaise, rye
bread
£8.30

Chicken liver parfait, apple,
pickled raisins, spiced bread
crisps
£7.25

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

Fish of the day
£22.50

Wild mushroom risotto,
parmesan crisp, chestnuts,
celery, truffle mascarpone
£16.00

Pineapple tarte tatin, spiced
rum sauce, pineapple sorbet
£7.80

Baked egg custard, autumn
fruit compote, nutmeg 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
