



PEACOCK

Rowsley

## TASTING MENU

£75.00 per person

### Amuse Bouche

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Pumpkin soup, bacon, Vacherin Mont D'or, brioche, walnuts

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Handpicked crab, smoked salmon, radish, yuzu mayonnaise, smoked salmon broth

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Beef tartare, duck liver, Madeira jelly, truffle

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Monkfish, potato terrine, leek, kale, oyster emulsion, coastal herbs, seaweed & ginger

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Local lamb, aubergine, cep puree, cous cous, citrus yoghurt, lamb & cumin sauce

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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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Kalamansi lime parfait, coconut, mango

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Casa luker chocolate, prune, chestnut, rum

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The tasting menu is only available for the entire table; unfortunately substitute dishes are not possible

## WINE PAIRING

£50.00 wine pairing per person

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Riesling 2015

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St Veran 2016

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Champagne NV / Amarone

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Chablis 2015

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Susumaniello 2016

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Colheita 2005 (£4.30 supplement)

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Menota 2015

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Banyuls 2015

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Fresh filter coffee, cappuccino, espresso, a wide variety of teas including leaf teas,  
lemon or mint infusion with petit fours £5.90

Service not included, added at guest's discretion

[www.thepeacockatrowsley.com](http://www.thepeacockatrowsley.com)

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