



PEACOCK

Rowsley

## TASTING MENU

£75.00 per person

### Amuse Bouche

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Aged Comte cheese & onion soup, grapes, apple, pigs head croquette

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Beef tartare, oyster Kilpatrick

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Hand picked crab, cured mackerel, pickled cucumber, seaweed salad, soy jelly

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Halibut, miso glazed chicken wings, squid, turnip, oyster mushroom

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Gressingham duck breast, fennel, carrot, spring roll, pink grapefruit sauce

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### Pre-dessert

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Snow ball parfait, meringue, cranberry, clementine

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Casa Luker chocolate soufflé, prune & sherry ice cream

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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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Albarino

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Pinot Noir

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Sancerre

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Fleurie

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Shiraz

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Cocktail

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Pedro Ximénez

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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