



PEACOCK

Rowsley

## TASTING MENU

£75.00 per person

### Amuse Bouche

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Jersey royal & smoked haddock soup, egg yolk, onion

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Tuna tempura & tartare, soy, yuzu, avocado, cucumber

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Duck liver ballotine, spring roll, Peking duck jelly, fennel, plum sake, cashew nut

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Hake, potted shrimps, cauliflower, spinach, rhubarb & caper butter sauce

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Derbyshire beef fillet, ox cheek ravioli, wild garlic, oyster mushrooms, red wine sauce

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

### Pre-dessert

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Fromage frais mousse, rhubarb, ginger, coconut meringue

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Casa Luker chocolate, banana, pistachio, lime, 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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Verdeca

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St Veran

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Plum Sake

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Sancerre

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Shiraz

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Colheita 2005 £4.30 supplement

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Cocktail

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Tokaji

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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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