



PEACOCK

Rowsley

TASTING MENU

£75.00 per person

Amuse Bouche

White bean velouté, pork croquette, chorizo, saffron onions

Citrus cured salmon, handpicked crab, nasturtiums, radish, horseradish yoghurt

Smoked eel, roasted chicken wings, apple, chicken liver parfait, blackberry vinegar

Red mullet, pesto, aubergine, artichoke, octopus, smoked butter sauce

Gressingham duck, carrot & cardamom puree, fennel, mulled plum & cherries,
duck fat potatoes, sangria sauce

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

Pre-dessert

Cheesecake, mango, passion fruit, lychee, basil

Casa Luker chocolate, cherry, pistachio, milk sorbet

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

WINE PAIRING

£50.00 wine pairing per person

Verdeca

St Veran

Plum Sake

Sancerre

Shiraz

Colheita 2005 £4.30 supplement

Cocktail

Tokaji

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

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