



PEACOCK

Rowsley

TASTING MENU

£75.00 per person

Amuse Bouche

Smoked haddock & potato velouté, onion, chives

Venison tartare, blackberry vinegar, elderberries, toasted seeds, scotch egg

Handpicked crab, cured mackerel, seaweed, miso, kohlrabi, horseradish

Brill, oxtail, celeriac, chestnut, shallot, red wine sauce

Local lamb, swede, Roscoff onion, cabbage, broccoli, falafel, mint sauce

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

Pre-dessert

Chilled passionfruit rice pudding, mango, lemon, coconut & lychee sorbet

Casa Luker chocolate, sea buckthorn, fig, chocolate 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

Fleurie

Riesling

Pinot Noir/Fleurie

Shiraz/Sancerre

Colheita 2005 £4.30 supplement

Klein Constantia

Alcyone

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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