



PEACOCK

Rowsley

DINNER MENU

Amuse Bouche
Homemade bread & butter

Pre Dessert

Smoked haddock & potato velouté, onion,
slow cooked egg yolk, chives - £7.45

Handpicked crab, cured mackerel, seaweed, miso,
kohlrabi, horseradish - £15.00

Pan fried duck liver, apple, grape,
smoked eel velouté - £15.00

Confit salmon, cucumber, cauliflower, sorrel,
marinated anchovies - £15.00

Venison tartare, blackberry vinegar, elderberries,
toasted seeds, scotch egg - £12.65

Smoked beetroot, walnut,
goats cheese ice cream (v) - £12.65

Pear, meringue, praline mousse,
Frangelico caramel - £7.80

Cheesecake, caramelised apples, mulled blackberries,
apple sorbet, almond - £7.80

Casa Luker chocolate, sea buckthorn, fig,
chocolate sorbet - £8.60

Chilled passion fruit rice pudding, mango, lemon,
coconut & lychee sorbet - £7.80

A selection of homemade ice creams & sorbets - £7.50

A selection of three cheeses with crackers, malt loaf,
celery, grapes & condiments - £12.35

Additional cheese - £2.65 each

Derbyshire beef fillet, oyster, kale, parsley root,
potato terrine, Wakame & ginger sauce - £38.00

Local lamb, swede, Roscoff onion, cabbage,
broccoli, falafel, mint sauce - £37.00

Guinea fowl, spinach, Bakewell oyster mushroom,
salsify, leek, truffle, mashed potato - £30.00

Cod, pumpkin, Parmesan gnocchi, black trompettes,
smoked mussel sauce - £27.95

Brill, oxtail, celeriac, chestnut, shallot,
red wine sauce - £30.00

Baron Bigot cheese & potato ravioli, poached quails' egg,
root vegetables, mushroom consommé(v) - £24.00

CLASSIC DISHES FROM THE BAR

Homemade soup of the day served with croutons - £5.30

Grilled mackerel, beetroots, radish,
horseradish yoghurt - £7.25

Heritage tomato salad, homemade ricotta,
garden lovage, pinenuts, pickled shallots - £7.80

Summer vegetable risotto, crème fraiche,
garden herbs - £18.95

Fish dish of the day - £22.50

Rib eye steak, chips, onion rings, stuffed mushroom,
tomato relish, béarnaise sauce - £26.80

Dishes can be modified upon request; however we cannot guarantee that any items are completely allergen free due to being in a kitchen that contains ingredients with allergens

Fresh filter coffee, cappuccino, espresso, a wide variety of teas, lemon and mint infusions served with petit fours - £5.90

Service not included, added at guest's discretion