



PEACOCK

Rowsley

## TASTING MENU

£75.00 per person

### Amuse Bouche

---

Leek & potato velouté, smoked haddock rarebit, caramelized onion, chive

---

Handpicked crab, citrus cured salmon, nasturtium, horseradish yoghurt

---

Beef tartare "Rossini Style"

---

Halibut, roasted chicken wing, mashed potatoes, Bakewell oyster mushrooms, turkey & rosemary jus

---

Goosenargh duck, beetroot, barley, quince, liver parfait

---

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

### Pre-dessert

---

Blood orange parfait, pain d'épice, panna cotta, donuts

---

Chocolate souffle, éclair, milk sorbet

---

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

## WINE PAIRING

£55.00 wine pairing per person

---

Verdeca

---

Viognier

---

Champagne

---

Fleurie

---

La Reserva Leoville Barton

---

Colheita 2005 £4.30 supplement

---

Moscatel

---

Beaulon 5 yr

---

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)

01629 733518