



PEACOCK

Rowsley

DINNER MENU

Amuse Bouche
Homemade bread & butter

Pre Dessert

Leek & potato velouté, smoked haddock rarebit,
caramelised onion, chive - £7.45

Mackerel, radish, apple, cucumber, dill,
cumin & seaweed mustard - £12.65

Handpicked crab, citrus cured salmon, nasturtium,
horseradish yoghurt - £15.00

Beef tartare "Rossini style" - £15.00

Pork jowl, smoked eel, celeriac, pear,
honey & mustard - £15.00

Jerusalem artichoke panna cotta, smoked crispy quails
egg, hazelnut, chilled herb sauce (v) - £12.65

Chocolate soufflé, milk sorbet, chocolate éclair - £8.60

Rhubarb & custard mousse, meringue, pistachio - £7.80

Blood orange parfait, pain D'epice, panna cotta,
donuts - £8.60

Winter spiced brulee, apple, caramel roasted pear,
toasted oats - £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, aged Comte raviolis,
cauliflower, oxtail, chard, red wine sauce - £38.00

Venison, pumpkin, onion, pomme dauphine,
pistachio, chocolate & sloe gin sauce - £37.00

Goosnargh duck, beetroot, barley, quince,
liver parfait - £30.00

Halibut, roasted chicken wings, mashed potatoes,
Bakewell oyster mushrooms, kale, turkey &
rosemary jus - £27.95

Light spiced monkfish, broccoli, cucumber,
seaweed salad, curry & mussel sauce - £30.00

Celeriac, potato & truffle pie, roasted chervil & parsley
root, shitake & soy butter sauce (v) - £ 24.00

CLASSIC DISHES FROM THE BAR

Homemade soup of the day served with croutons - £5.30

Citrus cured salmon tartare, lemon skin puree,
nasturtium, cucumber - £7.25

Beetroot, Barkham blue cheese, balsamic & pinenuts
salad - £7.80

Parsnip risotto, chestnuts, apple, walnut, horseradish
cream - £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.