



PEACOCK

Rowsley

DINNER MENU

Amuse Bouche
Homemade bread & butter

Pre Dessert

Beetroot & smoked bacon velouté, dill,
horseradish cream - £7.45

Duck egg yolk, spinach & watercress ravioli,
Peking duck consommé - £12.65

Mackerel, rhubarb, white asparagus &
almond gazpacho - £12.65

Tuna, soy, yuzu, avocado - £15.00

Quail & smoked ham terrine, cep puree, celeriac,
liver parfait, quail & cep tea - £15.00

Jersey Royal croquettes, spring vegetable salad,
truffle, roasted Jersey Royal ice cream (v) - £12.65

Pistachio soufflé, dark chocolate sorbet - £8.60

Lemon curd, meringue, yoghurt, pink grapefruit,
Champagne - £7.80

Chilled rhubarb rice pudding, lychee,
sake & coconut sorbet - £7.80

Casa Luker chocolate crèmeux,
passion fruit & mango - £8.60

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, smoked oxtail, crispy snail,
wild garlic, barley, bordelaise sauce - £38.00

Local lamb, pomme anna, peas & carrots,
mint, goats curd - £37.00

Goosnargh guinea fowl, spring cabbage, salsify,
Bakewell oyster mushroom, Albufera sauce - £30.00

Stone bass, smoked eel, crushed potatoes,
artichoke, nettle, beurre rouge - £27.95

Halibut, chicken wings, pomme puree, asparagus,
cockles, hazelnut, egg & parsley sauce - £30.00

Ricotta dumplings, green vegetables,
seaweed butter, coastal herbs (v) - £24.00

CLASSIC DISHES FROM THE BAR

Homemade soup of the day served with croutons - £5.30

Tempura salmon, soy, avocado, cucumber,
sesame & fennel - £8.30

Wild garlic panna cotta, pea & broad bean salad, lemon
dressing, hazelnut, crispy quails egg - £7.80

Jersey royal potatoes, Bakewell oyster mushrooms,
artichoke, salsify, spinach, nettle,
red wine butter sauce (v) - £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.