

The
Peacock
at Rowsley

Gluten free à la carte menu
(sample menu)

Chef's selection of canapés

£4 per person

Gluten free bread and butter

Starters

Aged comté custard, oxtail, French onion consommé, Derbyshire beef tartare £16

Goat's curd mousse, granola, truffle honey, pear, walnut (v) £14

Handpicked crab, radish, cucumber, warm citrus sauce £17

Herb-fed chicken and smoked eel dumplings, celeriac, parsley £17

Mains

Halibut, heritage carrots, grapes, mussels, verjus £38

Haddon Estate venison, Jerusalem artichoke, kale, cottage pie, chocolate £34

Sladesdown Farm duck, beetroot, red cabbage, peppercorn sauce £36

Baked potatoes, cauliflower, BBQ teriyaki mushrooms, seaweed and ginger (v) £25

Derbyshire sirloin steak, wholegrain mustard, carrot, chips,
pickled red onion salad, béarnaise sauce £36

Desserts

Lemon curd, meringue, ginger, pear £11

Chocolate, prune and blood orange, Pedro Ximénez custard £13

Toffee apple semifreddo, cheesecake cream, rhubarb, cinnamon beignets £11

A selection of 3 cheeses, crackers, homemade chutney £18

An optional service charge of 12.5% will be added to your bill.

This goes directly to our team members who work hard to make your experience truly unforgettable.

If you have an allergy or intolerance, please speak to a member of our team before ordering food or drink.