

The  
**Peacock**  
at Rowsley

**Sunday Lunch**  
(sample menu)

Homemade bread and butter

**Starters**

Chicken liver parfait, Madeira jelly, apple, raisin, toasted brioche

House smoked salmon, oyster mayonnaise, cucumber, seaweed and lime

Beetroot, goat's curd, hazelnut and aged balsamic salad (V)

BBQ beef ravioli, onion Lyonnaise, parsley and beef consommé

**Main courses**

Roast Derbyshire beef sirloin, glazed carrot, Roscoff onion and house gravy

Roasted local pork belly, stuffing, parsnip, Hispi cabbage, with apple sauce

*All roasts served with Yorkshire pudding, roast potatoes and cauliflower cheese*

Cod, brandade croquettes, kale, broccoli, salsify, beurre rouge

Jerusalem artichoke and truffle pearl barley risotto,

King Oyster mushrooms and poached St Ewe egg

**Desserts**

Prune and Armagnac Bakewell tart with clotted cream ice cream

Chocolate rum and raisin parfait, pear, ginger, chocolate and rum sauce

Apple and hazelnut crumble, calvados and cinnamon custard with vanilla ice cream

A selection of 3 cheeses, crackers, malt loaf and homemade chutney (£8 supplement)

**£55 for 3 courses**

Coffee and homemade petit fours (£6 per person)

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.**