

The
Peacock
at Rowsley

Tasting menu
(sample menu)

Chef's selection of canapes

—

Homemade bread and butter

—

Goat's curd mousse, granola, truffle honey, pear and walnut

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Handpicked crab, radish, cucumber, with warm citrus sauce

—

Herb-fed chicken and smoked eel agnolotti, celeriac and parsley

—

Halibut, heritage carrots, grapes, mussels and verjus

—

Haddon Estate venison, Jerusalem artichoke,
kale, pomme dauphine and chocolate sauce

—

Optional cheese course (additional supplement)

—

Pre-dessert

—

Baked Mauritian sugar tart, pear and stem ginger

—

Chocolate, prune and blood orange parfait, with Pedro Ximenez custard

£90 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.