

The  
**Peacock**  
at Rowsley  
**Dinner**  
(Sample menu)

**Starter**

Truffled celeriac nosotto, coddled egg, pickled shimeji (GFa)(V)  
Derbyshire pork belly, passionfruit, Savoy cabbage, sweet & sour sauce (GFa)  
Loch Duart salmon, dill, horseradish, cucumber (GFa)  
Isle Of Wight heirloom tomatoes, almond, basil, olive, goat's curd (GFa)(V)

**\*Intermediate**

Joe's hand-dived scallops, sauce vierge, harissa, crispy seaweed (GFa)  
Wye Valley asparagus, sauce gribiche, Minus 8 vinegar (GFa)(V)  
Lamb shoulder ravioli, peas, broad beans, mint

**Main**

Local lamb, mint, anchovies, spring vegetables, rosemary (GFa)  
Sladesdown Farm guinea fowl, onion, broccoli, pine nut (GFa)  
Atlantic cod, leeks, Jersey Royals, curry, smoked roe (GFa)  
Baby violet artichokes, barigoule, nasturtium, garden herbs (GFa)(V)  
Derbyshire beef sirloin, Pommery mustard, chips, tomato salad, béarnaise sauce (GFa)

**Dessert**

85% chocolate soufflé, coffee, sea-salted vanilla ice cream (V)  
English cherry, frangipane, marshmallow, tonka bean (GFa)  
Egg custard tartlet, English strawberry, lemon verbena (V)  
Selection of artisan cheeses, crackers, chutney, malt loaf, Medjool dates (GFa)(£5 supp)

**Artisan tea or coffee with hand-made petit fours £6**

**2 Courses £55**

**3 Courses £75**

**\*4 Courses £95**

A main course only option is available upon request.

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

(GFa) are dishes that can be adapted to suit a gluten-free diet.

(V) are dishes that are suitable for a vegetarian diet.

Some of our vegetarian options can be adapted to suit a plant-based diet.

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.