

The Peacock

at Rowsley

Lunch (Sample menu)

Starters

- Loch Duart salmon, dill, horseradish, cucumber (GFa) £16
Crispy blood pudding, passionfruit, Savoy cabbage, curry £12
Trio of Maldon oysters, jalapeño Tabasco, lemon (GFa) £18
Isle of Wight heirloom tomato, almond, basil, olive, goats curd (GFa)(V) £13
Wye Valley asparagus, Parma ham, crispy egg (GFa) £14

Mains

- Local lamb rump, goat's cheese, tomato, rosemary (GFa) £32
Derbyshire beef sirloin, Pommery mustard, chips,
tomato salad, béarnaise sauce (GFa) £37.50
Local ale-battered gurnard, vadouvan-spiced tartare, peas, chips (GFa) £26
Atlantic cod, leek, Jersey Royals, curry, smoked roe (GFa) £34
Baby violet artichokes, barigoule, nasturtium, garden herbs (GFa)(V) £24

Salads & Sandwiches

- Cornfed chicken Caesar, white anchovy, Parmesan (GFa) £18
Croque Monsieur, dressed salad, chips (GFa) £18
Smoked salmon & cream cheese sandwich, dressed salad, chips (GFa) £19
Cheese & tomato toasted sandwich, dressed salad, chips (GFa)(V) £16

Desserts

- 85% chocolate Marquise, coffee, sea-salted vanilla ice cream (V) £13
English cherry, frangipane, marshmallow, tonka bean (GFa) £12
Sticky date sponge, miso caramel, crème anglaise (V) £11
Selection of artisan cheeses, crackers, chutney,
malt loaf, Medjool dates (GFa) £18

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

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.