

The
Peacock
at Rowsley

Sunday menu
(Sample menu)

Starters

- Chicken liver parfait, beetroot, toasted brioche (Gfa) £14
Loch Duart salmon, cucumber, apple, dill, buttermilk dressing (Gfa) £14
Jersey royal potato and pea croquettes, wild garlic and hazelnut pesto,
Wakebridge sheep's cheese sauce (v) (Gfa) £13
Smoked beef agnolotti, celeriac, shimeji mushrooms, beef and Madeira consommé £14

Mains

- Roast Derbyshire beef sirloin, glazed carrot, seasonal green vegetables, house gravy (Gfa) £38
Roasted local pork belly, stuffing, onion, spring cabbage, apple sauce (Gfa) £36
All roasts are served with Yorkshire pudding, roast potatoes and cauliflower cheese
Cod, Jersey Royal potatoes, asparagus, broad beans, smoked eel and buttermilk (Gfa) £37
Heritage carrots, spelt, nasturtium pesto, walnut, lightly spiced carrot sauce (V) (VEa) £25

Desserts

- Crème Catalan, sangria jelly, strawberries, meringue (Gfa) £13
Chocolate and Frangelico mousse, malted milk ice cream, Piedmont hazelnut (v) (Gfa) £13
Sticky toffee pudding, candied ginger, toffee sauce, clotted cream ice cream (v) £13
A selection of 3 cheeses, crackers, malt loaf and homemade chutney (Gfa) £18 (£5 supplement)

Coffee and homemade petit fours (£6 per person)

(V) dishes are suitable for vegetarians

(GF) relates to food that has no gluten-containing ingredients

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

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

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.