

The background of the entire page is decorated with a light grey, stylized leaf pattern. The leaves are arranged in a symmetrical, branching fashion, framing the central text.

The Peacock

at Rowsley

Dinner Menu

Snacks

Pork belly, apple gel, crackling crumb, micro herbs (GF)

Cauliflower arancini, pickled cauliflower (GF) (VE)

Fresh bread & flavoured butter (GFa) (VEa)

Starters

Trout, beetroot, horseradish sauce and pistachio (GF) £15

Butternut squash & spiced corn delice and vegan feta tartlet (GFa) (VE) £13

Orange & honey-glazed pork belly with fennel velouté (GF) £14

Pigeon breast, celeriac purée, salt-baked celeriac medallion,
blood orange sauce (GF) £15

Charcoal cheese tart, pumpkin chutney, pickled walnut purée (V) £14

Mains

Derbyshire venison fillet, venison stew with horseradish dumpling,
turnip velouté, fig & red wine sauce, pickled mushrooms
and tenderstem broccoli (GFa) £38

Halibut and caviar, Champagne fish sauce, stuffed courgette flower,
courgettes and kale (GF) £36

Spiced aubergine, baby carrots, chickpeas, potato rösti
and plant-based yogurt (GF) (VE) £25

Beef Wellington, pomme purée, sautéed greens,
crispy kale and red wine sauce £41

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.

The background of the entire page is decorated with a repeating pattern of stylized, light grey leaves and branches. The leaves are simple, oval-shaped, and the branches are thin and curvy.

The Peacock at Rowsley

Desserts

Chocolate fondant, miso sauce, orange ice cream (GF) (V) £12

Local cheese board, artisan biscuits, grapes, celery sticks, quince & apple
chutney (GFa) (V) £14

Caramelised mango tart, candied almonds, coconut sorbet (V) £12

Spiced winter bread & butter pudding, mulled wine raisins, crème anglaise
and plum ice cream (GF) (V) £12

Selection of cheeses

Artisan biscuits, honeyed-walnuts, grapes, celery sticks,
quince chutney (GFa) (V) £18

Tea and coffee

Artisan coffee or speciality teas with handmade petit fours £6

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