



The Peacock

at Rowsley

Lunch Menu

Nibbles

Mixed olives and sun-dried tomatoes (GF) (VE) £4

Cauliflower arancini, pickled cauliflower (GF) (VE) £4

Small plates

Sage & onion scotch egg, celeriac purée, crackling (GF) £14

Trout brandade, crispy egg, spiced tartare sauce and rocket salad (GF) £14

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

Tempura-spiced cauliflower, cauliflower couscous, pomegranate & rocket salad, yogurt & coriander dressing (GF) (VE) £12

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

Large plates

Fish and chips (GF) £26

Peacock burger with house chutney, pulled pork, smoked cheese and triple-cooked chips (GFa) £25

Superfood salad with roasted seasonal vegetables, avocado & spinach mousse, spiced chickpeas and quinoa (GF) (VE) £15

Add one of the toppings to your salad:

Grilled sesame tuna (GF) £9

Chicken supreme (GF) £6

Cauliflower pakoras (GF) (VE) £4

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.



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Venison pastrami sandwich in focaccia, horseradish mousse, pickled shallots and baby leaf (GFa) £17

Crispy oyster mushrooms, marinated tofu, avocado & spinach mousse, toasted sourdough (GFa) (VE) £15

Slow-cooked venison & ale stew, horseradish dumpling, pommes purée, greens and gravy (GFa) £23

Sesame tuna steak, hoisin & soy Asian salad (GF) £27

Confit duck leg, potato rösti, nectarine-spiced duck sauce (GF) £27

Derbyshire 10oz sirloin steak, grilled mushroom with mustard & smoked paprika rarebit, peppercorn sauce and triple-cooked chips (GF) £32

Sides

Truffle & Parmesan triple-cooked chips (GF) £5

Sautéed greens (GF) (VE) £5

Mixed seasonal salad (GF) (VE) £5

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

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