

8 course menu | £75 pp
Wine flight | £75 pp

The Peacock

at Rowsley

Sample menu

Refreshed every Saturday to feature the finest local ingredients,
delivering a fresh and seasonal dining experience.

On arrival

Duck bonbon (GF)

Henners Brut East Sussex, NV, England

Bread and butter (GFa)

Starter

Trout, pickled beetroot, horseradish sauce (GF)

Domaine Michel Girard Sancerre, France, 2023

Intermediate

Duck leg ballotine, fig glaze, turnip purée, port sauce (GF)

Nielson Santa Barbera Pinot Noir, 2021, USA

Fish course

Soy-marinated tuna, sesame rice cake, Asian salad, miso & hoisin dressing

Rolly Gassmann Riesling, 2021, France

Main

Beef Wellington, pommes purée, sautéed greens, crispy kale, red wine sauce

Le Petit Trianon Saint-Émilion Grand Cru, 2020, France

Pre-Dessert

Mango tart with coconut sorbet (GFa) (VE)

Dessert

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

Cline Cellars Late Harvest Mourvedre, 2019 California, USA

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.