



The Peacock

at Rowsley

Sunday Lunch Menu

Snacks

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

Cauliflower arancini, pickled cauliflower (GF) (VE)

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

On Sundays we celebrate the region's heritage through exceptional Sunday roasts thoughtfully crafted using the best local and seasonal produce.

All our roasts are served complete with peanut hispi cabbage, maple-glazed root vegetables, duck fat herb-roasted potatoes, truffle cauliflower cheese, a Yorkshire pudding and gravy

Roast striploin of beef £35 (GFa)

Roast loin of pork £33 (GFa)

Roast chicken supreme £30 (GFa)

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

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

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

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

Sides

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

Sautéed greens (GF) (VE) £5

Mashed potato (V) £5

Truffle cauliflower cheese (GF)(V) £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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