The Peacock at Rowsley

Dinner Menu

Snacks

Pão de Queijo – Traditional Brazilian cheese bread (GF)

Duck pastrami tartare (GF)

Roasted cauliflower steak (GF) (VE)

Fresh bread & flavoured butter (GFa) (VEa)

Starters

Jerusalem artichoke
Cream cheese & parsley emulsion, chestnuts, chickpea fritter, pickled walnut (GF) (V) £14

Smoked duck breast pastrami
Sweet potato purée, blood orange gel, beetroot & orange salad (GF) £15

Wild mushroom & truffle pâté
Mulled wine gel, pear & caramelised onion tartlet (GF) (VE) £13

Sea trout gravlax
Dill emulsion, whole grain mustard & trout mousse, oat & date biscuit (GF) £15

Pheasant & blue cheese ballotine
Celeriac purée, red wine glaze, chicory & apple chutney, crispy pancetta (GF) £15

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.
(V) dishes are suitable for a vegetarian diet. **(VE)** dishes are suitable for a plant-based diet. **(VEa)** dishes that can be adapted to suit a plant-based diet. **(GF)** relates to food that has no gluten-containing ingredients.
(GFa) dishes that can be adapted to suit a gluten-free diet

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Mains

Stuffed turkey breast ballotine
Glazed with orange & festive spices, parsnip purée, roasted heritage carrots, kale, Hasselback new potatoes, cranberry & turkey jus (GF) £34

Beef wellington
Potato fondant, kale, red wine sauce £41

Plaice fillet
Shellfish bisque, saffron risotto, charred cabbage leaves (GF) £36

Spiced quinoa-stuffed braised onion
Grilled onions, black garlic, onion velouté (GF) (VE) £25

Duck & pineapple
Swede purée, roasted heritage carrots, smoked duck sauce (GF) £36

Desserts

Artisan cheese board
Selection of cheeses, artisan biscuits, grapes, quince & apple chutney (GFa) (V) £14

Dark chocolate mousse
Lime curd, matcha & oat biscuit, strawberry coulis (GF) (VE) £12

Spiced poached pear
Chocolate & almond crumb, orange & saffron coulis, vanilla ice cream (GF) (VE) £12

Pineapple upside-down sponge
Muscovado anglaise, lime & coconut ice cream (V) £12

Tea and Coffee

Artisan coffee or speciality teas with handmade petit fours £6

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