

The Peacock

at Rowsley

Sample Lunch Menu

Snacks

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

Duck pastrami tartare (GF) £7

Roasted cauliflower steak (GF) (VE) £5

Small Plates

Smoked salmon & roasted fennel scotch egg

Apple purée, rocket salad (GF) £14

Wholegrain mustard & trout mousse

Pickled walnut ketchup, toasted sourdough, micro herbs (GFa) £14

Pheasant & blue cheese ballotine

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

Roasted sweet potato bubble & squeak

Avocado & spinach mousse, tofu, micro herbs (GF) (VE) £12

add a poached egg (GF) (V) £2

Large Plates

Traditional fish & chips

Minted crushed peas, tartare sauce, charred lemon (GF) £26

The Peacock burger

Prime beef, smoked pancetta, maple tomato jam, BBQ pulled pork, smoked cheese, harissa mayo, pretzel bun, triple-cooked chips (GFa) £25

Venison pastrami ciabatta

Horseradish cheese mousse, pickled shallots, mixed baby leaf salad (GFa) £17

Turkey, cranberry & brie ciabatta

With a mixed baby leaf salad (GFa) £16

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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Superfood salad

Roasted seasonal vegetables, avocado & spinach mousse, mixed baby leaves, spiced chickpeas, quinoa, pomegranate, charred broccoli (GF) (VE) £15

Enhance your salad with:

Sea Bass (GF) £9

Smoked Duck (GF) £7

Maple-Glazed Tofu (GF) (VE) £4

Pan-seared sea bass

Dill beurre blanc, Hasselback new potatoes, smoked pancetta, Brussels sprouts (GF) £26

Wild mushroom risotto

Parsnip crisps, infused oil, pickled mushrooms (GF) (VE) £22

8oz fillet steak

Grilled mushroom with mustard & smoked paprika rarebit, peppercorn sauce, triple-cooked chips (GF) £32

Sides

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

Sautéed Greens (GF) (VEa) £5

Mixed Seasonal Salad (GF) (VE) £5

Desserts

Artisan Cheese Board

Selection of cheeses, artisan biscuits, grapes, candied walnuts, 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

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