



# The Peacock

at Rowsley

## Dinner Menu

### Snacks

Chef's daily selection (GFa)

Bread and whipped flavoured butter (GFa) (VEa)

### Starters

Sea trout, avocado, capers, dill, cucumber (GF) £16

Derbyshire egg, spinach & ricotta ravioli, black truffle, shallot vinaigrette (V) £16

Duck liver parfait, duck pastrami, pear chutney, toasted walnuts, oat & maple biscuit (GF) £16

Salted cod, onion, smoked dashi, nasturtium (GF) £16

### Mains

Pork, celeriac, honey & wholegrain mustard sauce, cavallo nero, haggis (GF) £34

Beef fillet, beetroot, salsify, beef shin tartlet, red wine jus (GFa) £42

Stone bass, chorizo jam, cauliflower, samphire, bisque (GF) £36

Smoked garlic & herb gnocchi, artichoke, Old Winchester (V) £25

### Sides

Sautéed greens (GF) (VEa) £5

Onion & pommes boulangère (GF) (VE) £6

Roasted root vegetables, maple, thyme butter (GF) (VEa) £6

### Desserts

Apple & rhubarb cheesecake, oat crumble, vanilla ice cream (GF) £12

British cheese board, artisan biscuits, candied walnuts, celery sticks, grapes, quince & apple chutney (GFa) £14

Dark chocolate delice, miso, banana and salted caramel (GF) (V) £12

*As our nominated charity dessert, £1 from each sale will go towards supporting CPRE, The Countryside Charity*

Mango, pistachio & passion fruit soufflé (GF) (V) £12

### Tea, coffee and Petit fours

Chefs selection of delicate, handcrafted sweet bites with artisan tea or coffee (GFa) (VEa) £6

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.

# Plant-based dinner menu

## Snacks

Chef's daily selection (GFa) (VE)

## Starters

Crispy tofu & mushroom tartlet, black garlic, spring onion (GFa) (VE) £14

Beetroot & feta mousse, apple, walnut (GF) (VE) £14

## Mains

Winter squash risotto, squash & sage fritter, herb dressing (GF) (VE) £25

Shallot tarte tatin, rosti, tenderstem broccoli, celeriac (GFa) (VE) £25

## Sides

Sautéed greens (GF) (VE) £5

Onion & pommes boulangère (GF) (VE) £6

Roasted root vegetables, maple, thyme butter (GF) (VE) £6

## Desserts

Dark chocolate & oat milk panna cotta, blood orange (GF) (VE) £12

Bakewell tart, raspberry & almond crumble, cinder toffee (VE) £12

## Coffee, tea and Petit fours

Chefs selection of delicate, handcrafted sweet bites with artisan tea or coffee (GF) £6

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(GFa) dishes that can be adapted to suit a gluten-free diet