

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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