

The
Peacock
at Rowsley

Lunch Menu

Nibbles

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

Pork belly, apple purée, celeriac (GF) £6

Pão de queijo – Brazilian cheese bread (GF) £6

Bread and flavoured whipped butter (GFa) (VEa) £4

Small plates

Haggis scotch egg, squash puree, rocket salad (GF) £13

Sea trout pâté, avocado mousse, toasted sourdough, herb oil (GFa) £14

Mushroom & tofu parfait, pickled mushrooms, toasted sourdough,
caramelised onion chutney (GFa) (VE) £13

Pork belly, celeriac purée, chorizo jam, crispy leeks (GF) £14

Soup of the day, warm bread and butter (GFa) (VEa) £10

Large plates

Traditional fish and chips £26

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

The Peacock Burger £25

Prime beef, BBQ pulled brisket, smoked cheese, maple & tomato jam in a pretzel bun with
celeriac remoulade, onion ring, harissa mayo and triple-cooked chips (GFa)

Superfood salad £15

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

Add one of the toppings

Cured sea trout (GF) £8

Crispy tofu & squash fritter (GF) (VE) £6

Duck pastrami (GF) £7

Mixed mushroom risotto, parsnip crisps, infused oil, pickled mushrooms (GF) (VE) £22

Salt cod, smoked seafood chowder (GF) £27

Beef brisket, onion & pommes boulangère, sautéed greens (GF) £27

Derbyshire fillet steak, grilled mushroom with mustard & smoked paprika rarebit,
peppercorn sauce, triple-cooked chips (GF) £35

Sandwich menu

Available Monday-Saturday 12-3pm

All of our sandwiches are served on warm ciabatta bread with celeriac remoulade and mixed leaf salad

Fish finger sandwich, tartare sauce, baby gem (GFa) £15

Venison pastrami sandwich, horseradish & cream cheese mousse, pickled shallots (GFa) £17

Spiced buttermilk chicken & halloumi sandwich (GFa) £15

Sides

Truffle & Parmesan triple-cooked chips (GF) £6

Sautéed greens (GF) (VEa) £5

Halloumi fries with maple & tomato jam (GF) (V) £6

Beer-battered onion rings (GF) (VEa) £5

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

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

Dark chocolate delicé, 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

Coffee, tea 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