

# 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 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*

## 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