

The
Peacock
at Rowsley

Sunday 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

Sunday roasts

Available Sunday 12-8pm

Our Sunday roasts are made with care and packed with flavour.

We work with trusted local farmers and butchers to bring you the best quality meats, raised responsibly and prepared to perfection. Every roast reflects our commitment to ethical sourcing and great taste, because great food starts with great ingredients.

Our roasts are served complete with braised red cabbage, maple-glazed root vegetables, duck fat herb-roasted potatoes, truffle cauliflower cheese, a Yorkshire pudding and rich gravy (GFa)

Roast Striploin of Beef £35

Roast Pork loin £33

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 (V) £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

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