

The  
**Peacock**  
at Rowsley

## Lunch Menu

### Nibbles

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

Pork belly, celeriac purée, chorizo jam, crispy leeks (GF) £6.50

Pommes dauphine, Old Winchester £5.50

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

### Small plates

Haggis scotch egg, squash purée, 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

Ham hock terrine, mushroom & truffle mayonnaise (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 and maple & tomato jam in a pretzel bun with spring slaw, 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, toasted cashew nuts (GF) (VE)

#### *Add one of the toppings*

Cured sea trout (GF) £8

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

Duck pastrami (GF) £7

Asparagus risotto, feta, wild garlic (GF) (VE) £18

Top with sea bass fillet £8

Lamb tagine, spiced apricot couscous, yoghurt & tahini dip (GFa) £26

Derbyshire fillet steak, grilled mushroom, roasted tomatoes, peppercorn sauce and triple-cooked chips (GF) £35

## Sandwich menu

*Available Monday-Saturday 12-5pm*

All of our sandwiches are served on warm ciabatta with spring slaw and a mixed leaf salad

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

Steak sandwich, date ketchup, blue cheese, rocket salad (GFa) £17

Spiced buttermilk chicken & halloumi sandwich (GFa) £15

## Sides

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

Sautéed greens (GF) (VEa) £6.50

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

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

## Desserts

Salted caramel tart, pear, mascarpone (V) £12

Carrot cake, yoghurt, honey, walnut £12

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

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

Caramelia chocolate mousse, rhubarb (GF) (V) £12

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

## Coffee, tea and Petit fours

Chef's 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