

£80 per person
£55 Select wine flight or
£75 Signature wine flight

The
Peacock
at Rowsley

Tasting Menu

Snacks

Chef's daily selection (GFa) (VEa)

Ferghettina Franciacorta Brut | Italy or Ferghettina Franciacorta Miledi | Italy

Bread and whipped flavoured butter (GFa) (VEa)

Starter

63-degree egg yolk, asparagus, ham hock (GF)

Heaphy Sauvignon Blanc | New Zealand or Domaine Michel Girard Sancerre | France

Fish

Sea bass, chorizo jam, pickled fennel, kohlrabi, wild garlic, shrimp,
caper butter sauce (GF)

Ontañón Rippa Dorii Verdejo | Spain or Vallet Frères Bourgogne Blanc | 2023, France

Main

Duck, pomme dauphine, carrot, spring onion, duck jus (GFa)

Feline I Monili Primitivo | Italy or Prá Valpolicella Ripasso Superiore | Italy

Optional cheese course (£8 supplement)

Baron bigod, crumpet, pear, honey (GFa)

Tabali Pedregosa Viognier | Chile or Rolly Gassmann Riesling | France

Pre Dessert

Amaretto magnum, mascarpone, dark chocolate (GF) (V)

Dessert

Caramelia chocolate mousse, rhubarb (GF) (V)

Maison Ginestet Classique Sauternes | France

or Château Tirecul la Gravière Monbazillac | France

Petit fours

Chef's selection of delicate, handcrafted sweet bites (GFa) (VEa)

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

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Plant-based Tasting Menu

Snacks

Chef's daily selection (GFa) (VE)

Ferghettina Franciacorta Brut | Italy or Ferghettina Franciacorta Milledì | Italy

Bread and whipped butter (GFa) (VE)

Starter

Pea and asparagus tarlet, black garlic (GFa) (VE)

Heaphy Sauvignon Blanc | New Zealand or Domaine Michel Girard Sancerre | France

Intermediate course

Tofu stuffed courgette flower, ratatouille, herb emulsion (GF) (VE)

Ontañón Rippa Dorii Verdejo | Spain or Vallet Frères Bourgogne Blanc | 2023, France

Main

Butternut squash, spinach, onion and mushroom pithivier, Roscoff,
herb emulsion, tenderstem broccoli (GF) (VE)

Feline I Monili Primitivo | Italy or Prá Valpolicella Ripasso Superiore | Italy

Optional cheese course (£8 supplement)

Feta mousse, brioche, pear, almond (GF) (VE)

Tabali Pedregosa Viognier | Chile £7 or Rolly Gassmann Riesling | France £9

Pre dessert

Bakewell tart, almond crumb, raspberry, cinder toffee (VE)

Dessert

Dark chocolate and oat milk panna cotta, rhubarb, pistachio (GF) (VE)

*Maison Ginestet Classique Sauternes | France
or Château Tirecul la Gravière Monbazillac | France*

Petit fours

Chef's selection of delicate, handcrafted sweet bites (GFa) (VE)

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(GFa) dishes that can be adapted to suit a gluten-free diet