

## Lunch Menu

### Nibbles

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

Pommes dauphine, Old Winchester £5.50

Chorizo & cheddar croquettes, black garlic mayo £6.50

Bread, flavoured whipped butter, olive oil, balsamic, basil pesto (GFa) (VEa) £5.50

### Small plates

Moules marinière, crusty bread (GFa) £14

Burrata, marinated heritage tomato, basil (GF) (VEa) £15

Rabbit bacon & carrot terrine, piccalilli, parsley emulsion, toasted sourdough (GFa) £15

Pork & sage scotch egg, onion chutney, pea shoots (GF) £13

Mackerel pâté on sourdough, apple, cucumber, horseradish & celeriac remoulade, dill emulsion (GFa) £14

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

### Large plates

#### Haddock and chips £26

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

#### The Peacock Burger £26

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

Seabass, bisque, herb crushed new potatoes, summer greens (GF) £26

Pea broad bean & feta risotto, herb emulsion (GF) (VE) £18

Duck breast, potato fondant, turnip, leek, red wine jus (GF) £28

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

**Classic Caesar salad (GFa) £15**

**Panzanella salad (GFa) (VEa) £15**

*Add one of the following toppings*

Pan-fried chicken (GF) £8 | Smoked salmon (GF) £7 | Crispy tofu (GF) (VE) £6

## Sandwich menu

Available Monday-Saturday 12-5pm

**Ploughman's Platter** - Roast ham, Dovedale blue cheese, charcoal cheddar, green salad, chutney, house pickles, bread, apple, chorizo jam (GFa) £19

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

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

**Caprese sandwich** - Heritage tomato, pesto, buffalo mozzarella, rocket (GFa) (VEa) £15

**Rowsley club sandwich** - Cajun-marinated chicken, smoked bacon, heritage tomato, baby gem, parsley emulsion (GFa) £17

## Sides

**Truffle & Parmesan triple-cooked chips** (GF) £6.95

**Sautéed greens** (GF) (VEa) £6.50

**Halloumi fries with maple & tomato jam** (GF) (V) £7

**Beer-battered onion rings** (GF) (VEa) £5.50

## Desserts

**Strawberry, white chocolate, balsamic, black pepper** (GF) (V) £12

**Dark chocolate, blackberry, lemon** (GF) (V) £12

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

**Apricot, almond, vanilla, lemon thyme** (GF) £12

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

**British cheese board, artisan biscuits, candied walnuts, celery sticks, grapes, quince & apple chutney** (GFa) £15

## Coffee, tea and Petit fours

**Chef's selection of delicate, handcrafted sweet bites with artisan tea or coffee** (GFa) (VEa) £7

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