

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