£85.00pp
Select wine flight £55.00pp
Signature wine flight £75.00pp

The Peacock at Rowsley

Available to book on Saturday evenings

A taste of the season

Chef's daily appetiser (GFa) (VEa)

Ferghettina Franciacorta Brut | Italy

Champagne Taittinger Brut Réserve | NV, France

Bread and whipped flavoured butter (GFa) (VEa)

Starter

Beetroot & apple tartlet, smoked cream cheese mousse (GFa) (V)

Peacock Wild Ferment Chenin Blanc | South Africa

Chateau Mercian Koshu Gris de Gris | Yamanashi, Japan

Intermediate

Turbot, Jerusalem artichoke, Brussels sprout, chicken sauce (GF)

Nuovo Quadro Gavi di Gavi | Italy

Marchesi di Gresy Chardonnay Piemonte | Italy

Main

Venison cannon, Pommes Anna, parsnip, juniper jus (GF)

Côtes du Rhône Villages Les Coteaux | France

Château Labégorce Margaux | France

Optional cheese course

Baron Bigod cheesecake, spiced pear, date & clementine ketchup (GFa) *£7 supplement*

Kardos Tokaji Aszú 5 Puttonyos Butella Reserve | Hungary £14.50 Supplement

Pre dessert

Mont Blanc, vanilla (GF)

Dessert

The Peacock 'chocolate orange' (GF) (V)

Zll Cascinone Palazzina Moscato d'Asti | Piemonte, Italy

Cline Cellars Late Harvest Mourvedre | California, USA

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

£85.00pp
Wine flight £55.00pp
Premium wine flight £75.00pp

The Peacock at Rowsley

Available to book on Saturday evenings

A taste of the season
Plant-based

Chef's daily appetiser (GFa) (VE)

Ferghettina Franciacorta Brut | Italy / Champagne Taittinger Brut Réserve | NV, France

Bread and whipped butter (GFa) (VE)

Starter

Smoked cream cheese mousse, beetroot & apple tartlet (GFa) (VE)

Peacock Wild Ferment Chenin Blanc | South Africa

Chateau Mercian Koshu Gris de Gris | Yamanashi, Japan

Intermediate

Assiette of Jerusalem artichoke, Brussels sprout, salsa verde (GF) (VE)

Nuovo Quadro Gavi di Gavi | Italy / Marchesi di Gresy Chardonnay Piemonte | Italy

Main

Mushroom, squash & celeriac Wellington, herb emulsion, charred tenderstem broccoli, romesco sauce (GF) (VE)

Côtes du Rhône Villages Les Coteaux | France / Château Labégorce Margaux | France

Optional cheese course

Feta cheesecake, spiced pear, date & clementine ketchup (GFa) (VE) *£7 supplement*

Kardos Tokaji Aszú 5 Puttonyos Butella Reserve | Hungary £14.50 Supplement

Pre dessert

Vegan chestnut mousse, aqua faba meringue, vanilla oat milk sorbet (GF) (VE)

Dessert

The Peacock 'chocolate orange' (GF) (VE)

Zll Cascinone Palazzina Moscato d'Asti | Piemonte, Italy

Cline Cellars Late Harvest Mourvedre | California, USA

Petit fours

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