The Peacock at Rowsley

Dinner Menu

Snacks

Chef's daily appetiser (GFa) (VEa)

Bread and whipped flavoured butter (GFa) (VEa)

Starters

Pan-fried tuna, rye bread, wasabi mayonnaise, pickled cucumber, avocado mousse (GFa) £17

Confit duck leg agnolotti, carrot, watercress velouté £16

Baron bigod cheesecake, pear, pickled walnut, celery (GF) £16

Chicken liver parfait, feuille de brick, date ketchup, clementine, shallot jam (GFa) £14

Mains

Venison cannon, venison ragu croquette, maitake mushroom, red cabbage, whisky & wholegrain mustard jus (GF) £43

Butter poached monkfish tail, courgette, aubergine, smoked mussels, green pepper, thai green curry broth (GF) £32

Roasted guinea fowl, pancetta ballotine, root vegetables, Maderia & tarragon jus (GF) £35

Pumpkin, feta, spinach & onion Wellington, pomme fondant, Roscoff onion, crispy sage, chive cream sauce (GF) (VE) £25

Sides

Red wine braised cabbage, apple, sultana (GF) (VE) £6.50

Salsa verde roasted new potato, Parmesan (GF) (VEa) £6.50

Sautéed seasonal greens (GF) (VEa) £6.50

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.

Desserts

Dark chocolate & banana ice cream sandwich, hazelnut, chocolate sorbet (V) £13

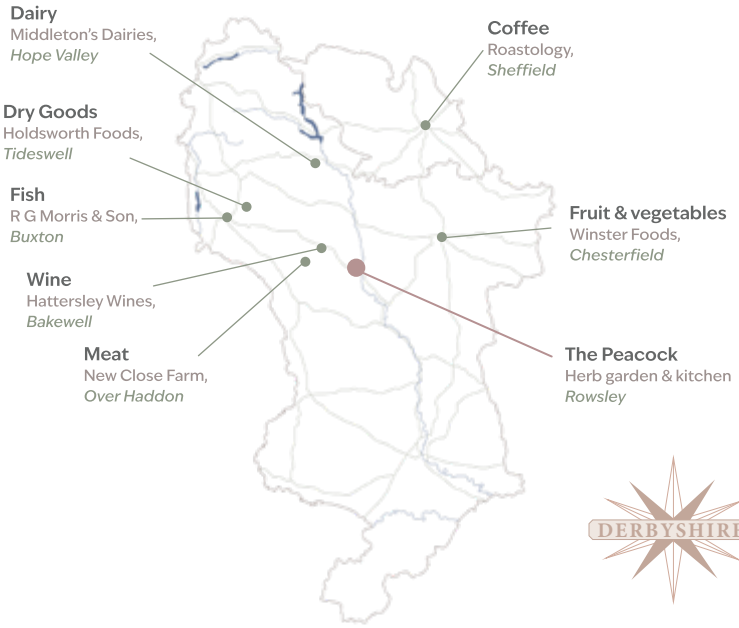
Malt & miso cheesecake, honey, sourdough ice cream £13
As our nominated charity dessert, £1 from each sale will go towards supporting CPRE, The Countryside Charity

Blackberry bavarois, apple parfait, oat crumble, vanilla ice cream (GF) £13

British cheese board, artisan biscuits, candied walnuts, celery sticks, grapes, quince & apple chutney (GFa) £16

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.

Plant-based Dinner Menu

Snacks

Chef's daily appetiser (GFa)

Bread and whipped flavoured butter (GFa) (VE)

Starters

Smoked feta mousse, pickled celery, walnut, apple, grape (GF) (VE) £13

Sweetcorn panna cotta, avocado mousse, red onion jam, cheddar crisp (GF) (VE) £14

Mains

Pumpkin feta spinach & onion Wellington, pomme fondant, Roscoff onion, crispy sage, chive cream sauce (GF) (VE) £25

Roasted celeriac 'steak', mushroom, hasselback potato, romanesco broccoli, salsa verde (GF) (VE) £25

Sides

Red wine braised cabbage, apple, sultana (GF) (VE) £6.50

Salsa verde roasted new potato, Parmesan (GF) (VE) £6.50

Sautéed seasonal greens (GF) (VE) £6.50

Desserts

Dark chocolate mousse, passionfruit, mango salsa, coconut sorbet (GF) (VE) £13

Vanilla panna cotta, blackberry, dark chocolate (GF) (VE) £13

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.