



PEACOCK

Rowsley

DINNER MENU

Amuse Bouche

Homemade bread & butter

Wild garlic & nettle veloute,
goats' curd, sourdough
croutons, Croque monsieur
£7.45

Duck liver ballotine & parfait,
rhubarb, plum sake, toasted
brioche
£15.00

Dover sole, smoked mussel
cream, wild rice, watercress,
cauliflower
£15.00

Arlington White free range
egg, white asparagus, shitake
mushrooms,
Old Winchester cheese
£12.65

Mackerel, dill, oyster
emulsion, apple, cucumber
£12.65

Slow cooked pork collar,
smoked eel black pudding,
celeriac, Pommery mustard
£12.65

Fillet of Derbyshire beef,
glazed brisket, grilled onions,
smoked mashed potatoes,
salsify, turnip tops, red wine
sauce
£38.00

Goosnargh chicken breast,
egg yolk ravioli, asparagus,
wild garlic,
king oyster mushroom, lemon
£30.00

Monkfish, seaweed, red wine
braised oxtail, Jersey royals,
morels, potato veloute
£36.55

Local lamb cutlet, braised
shoulder, broad beans, peas,
crushed potatoes,
lamb jus, mint vinegar
£37.00

Seabream, crab with leek
& brown shrimp ragout,
spinach, celery,
parsley farfalle, crab sauce
£27.95

Potato & chervil gnocchi,
spring vegetables, ricotta,
herb & green vegetable
veloute
£24.00

PRE DESSERT

Casa Luker chocolate tart,
blood orange, passion fruit,
gingerbread
£8.60

Fromage frais & vanilla
mousse, poached rhubarb,
citrus donught, caramelised
puff pastry
£7.80

Roasted pineapple, golden
syrup sponge, spiced
caramel, pineapple sorbet
£7.45

Caramelised white chocolate
mousse, mojito flavours
£7.80

A selection of three cheeses
with Peacock crackers £12.35
Additional cheese £2.65 each

A selection of homemade ice
creams & sorbets
£7.50

CLASSIC DISHES FROM THE BAR

Homemade soup of the day
served with croutons
£5.30

Crispy lamb shoulder, mint
vinegar, peas, broad beans,
lemon dressing
£8.30

Grilled mackerel, cucumber
chutney, seaweed crème
fraiche, warm soda bread
£8.30

Rib eye steak, chips, home
cured salt beef salad, onion
rings & béarnaise sauce
£25.80

Fish of the day
£22.50

Confit duck leg, peas, broad
bean & lettuce ragout,
crushed Jersey potatoes,
green peppercorn sauce
£18.75

Crème Catalan, gingerbread,
rhubarb
£7.80

Bread & butter pudding,
custard, rum & raisin ice
cream
£7.80

Fresh filter coffee,
cappuccino, espresso, a wide
variety of teas including leaf
teas,
lemon and mint infusions
served with petit fours
£5.90

Dishes can be modified upon request; however we cannot guarantee that any items are completely allergen free due to being in a kitchen that contains ingredients with allergens
