



The  
Peacock  
— At Owler Bar —

**Valentine's Menu**

## Valentine's Menu

£47.50 per person

### Nibbles

Truffle arancini (GF) (VE)

### Starters

Glazed pork belly with Gochujang sauce, ginger & lime pork croquette and kimchee ketchup (GF)

Wild mushrooms and blue stilton in Derbyshire oatcakes with vegetable crisps (V)

Onion bhaji inspired scotch egg with homemade mango chutney (GF)

Grilled mackerel with balsamic heritage beetroot & cheese mousse, sweetcorn fritter and beetroot crisps (GF)

Soup of the day, served with rustic warm bread and butter (GFa) (VEa)

### Mains

Poached smoked haddock with saffron risotto, sautéed samphire and poached egg (GF)

Vanilla cauliflower purée with grilled celeriac, brandy mushroom fricassee and persillade (GF) (VE)

Chicken Milanese a la parmigiana with Parmentier potatoes, heritage tomatoes and fresh basil & tomato sauce (GF)

Slow-cooked ossobuco with truffled potato purée, sautéed kale and bourguignon sauce (GF)

8oz fillet steak with triple-cooked chips and a grilled portobello mushroom with smoked paprika rarebit and roasted vine tomato (GF) **£10 supplement**

### Dessert

The Peacock gourmand sharing dessert (GF) (V)

Handmade chocolates (GF) (V)

If you have an allergy or intolerance, please speak to a team member before you order food or drink.

(V) dishes are suitable for vegetarians and (VE) dishes are suitable for vegans, (VEa) dishes can be adapted to suit a vegan diet, (GF) relates to food that has no gluten-containing ingredients and (GFa) are dishes that can be adapted to suit a gluten-free diet.