

# Peasants on the lawn and also on my plate

**W**HEN you just want to do for ourselves, don't you. You're worth it? And after than Sunday lunch at Peacock Hotel, Rowsley? Well, you'll have to be £50 for three courses, not counting the £3.75 and petit fours to the lounge. The money ensures you to do anything as stand at the bar - "Sit and we'll come to you" - raisins are plumped and they'll even to the door of the gents (and).

Peacock normally points up lunch as a place to find in posh places and in a is; an evening meal with chef Dan Smith, which is £45 a pop. On Sunday the cooking, which is left to Ian MacKenzie, joint general manager with his wife Jenni. When they celebrate their 25th anniversary running the hotel since Lord Haddon took them on the place back from the cup.

It always the chance you should have with Keira Knightley or Colin Firth or Scarlett Johansson in the foyer next to a fish or in a dining room though on our Sunday was left empty after A TV Presenter did a no-



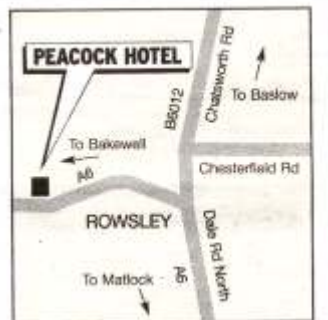
**Posh surroundings:** Jenni and Ian MacKenzie at the Peacock Hotel, Rowsley

Picture

## FOOD REVIEW

- Bakewell Road, Rowsley. Tel: 01629 733 518.
- Open for lunch (Sunday 12-2pm), dinner and bar meals. House wine £13.95. Credit cards. Car park. Booking strongly advised.
- Private dining room
- Visit the website: [www.thepeacockatrowsley.com](http://www.thepeacockatrowsley.com)

- My star ratings (out of five):
- Food ★★★
- Atmosphere ★★★★★
- Service ★★★★★
- Value ★★★★★
- Sunday lunch category.



their wild cousins on a plate, as rich paté slightly overstudded with nuts (pistachio and hazel) with a grape chutney and those Irish-soaked raisins.

which must be the same organic lemonade they leave in the bedrooms.

Last time we called the place was full of French waiters from

Lunch is traditional. As well as rib of beef there is pork loin, halibut or lemon sole, breast of chicken and gnocchi for vegetarians.

My beef is cut under this and

My wife's chicken mash with a mushroom looks rather white but is superbly chickeny. Fearnley-Whittingstall is proud of the Peacock.

We are the last left as our sweets arrive, and butter pud with a surprise within and pears with custard and vanilla brûlée.

"Thank goodness it mucked about with B some such," approves.

Good coffee is enjoyed in the lounge over the Sunday where even the cream little chocolate pots.

You'll find a cheap lunch in posh surrounds at the Peacock does it