



DINNER AT EIGHT

NOVEMBER

Wednesday 28th October to Saturday 21st November 2026

— APPETISERS —

— SOUP —

CREAM OF PARSNIP SOUP

Hot honey, parsnip crisps.

MUSHROOM & TARRAGON VELOUTÉ

Pancetta, truffle oil. (v)

— STARTER —

BRAISED VENISON CROQUETTE

Burnt leek emulsion, celeriac purée, brassicas.

MOULES FRITES

White wine velouté, straw fries, charred lemon gel, toasted sourdough.

BUTTERNUT SQUASH CANNELLONI

Candied chestnut crumb, cheese custard, chive. (v)

— MAIN —

SHORT RIB OF BEEF

Roast artichoke purée, confit chantenay carrots, blue stilton polenta, borderlaise sauce.

CHICKEN CORDON BLEU

Pommes purée, dijon mustard velouté, beetroot gel, spinach.

PAN FRIED FILLET OF HAKE

Cauliflower, miso, black garlic, pommes boulangerie.

SAVOY & RED LENTIL PARCEL

Ragout, teriyaki, pickled kohlrabi, turnip crisp. (v)

— A SELECTION OF OUR FAMOUS PECKS PUDDINGS —

— A HOUSE SELECTION OF ARTISAN CHEESE —

— PREMIUM COFFEE & PETIT FOURS —

(v) Vegetarian. Kindly be aware that, due to our open kitchen layout, we are unable to ensure our dishes are completely 'free from' allergens.
Genetically modified vegetable oil is used in our cooking. If you have any dietary needs or restrictions, please let us know.

A discretionary service charge of 10% will be added to your bill. This charge is optional and can be removed at your request. All service charges are distributed among our staff.