



# DINNER AT EIGHT

## OCTOBER

*Wednesday 30th September to Saturday 24th October 2026*

### — APPETISERS —

#### — SOUP —

##### PEA AND HAM SOUP

Chive oil, bacon crumb.

##### CREAMED PUMPKIN AND SAGE SOUP

Spiced pumpkin seeds, crisp sage croutons. (v)

#### — STARTER —

##### CHICKEN AND NDUJA FILO PARCEL

Basil pesto aioli, pickled red onion, crispy rocket.

##### SMOKED SALMON AND BEETROOT TARTAR

Confit egg yolk, parsley emulsion, balsamic caviar.

##### THREE CHEESE CHEESECAKE

Blackberry compote, candied walnuts, pickled slaw. (v)

#### — MAIN —

##### PAN FRIED DUCK BREAST

Confit leg croquette, red cabbage ketchup, honey and thyme glazed carrot, cherry jus.

##### SLOW ROASTED PORCHETTA

Dijon dauphinoise, braised fennel, griddled spring onion, apple and fennel velouté.

##### FILET DE MORUE

Pickled sea vegetables, clams, petis pois, rosemary hasselback potatoes, chive beurre blanc, brassicas.

##### MUSHROOM AND SPINACH TART TATIN

Crumbled feta, squash purée, mushroom coulis, crispy enoki. (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.