



DINNER AT EIGHT

APRIL

*The April dinner menu begins on Wednesday 3rd April
and ends on Saturday 27th April 2024*

APPETISERS

CHICKEN AND MUSHROOM SOUP Parmesan crostini.

SPINACH AND SPRING ONION SOUP Mint yoghurt (v)

CRISPY CONFIT DUCK LEG Pickled red onion, gochujang emulsion, citrus gel.

SMOKED SALMON MOUSSE Watercress aioli, parmesan crisp, marinated radish, dill pearls.

MINT INFUSED ASPARAGUS Wild garlic emulsion, confit cherry tomatoes, kalamata soil (v).

GINGER AND HONEY BRAISED BELLY PORK

Almond jasmine rice, grilled spring onion, slow cooked fennel.

PROSCIUTTO CHICKEN BREAST

Smoked paprika sauce, dijon dauphinoise, wild mushrooms, tarragon.

COD AND CHORIZO CASSEROLE Basil polenta chips, crispy sweet potatoes.

HALLOUMI STUFFED FALAFEL Sorrel tahini sauce, chive oil, glazed carrots, mint yoghurt (v).

*All main course dishes are served with
Fresh Market Vegetables and Potato Garni.*

A SELECTION OF OUR FAMOUS PECKS PUDDINGS

A HOUSE SELECTION OF CHEESE served with relish, biscuits, and garni.

FRESH COFFEE AND PETIT FOURS



AA Rosette
For Culinary Excellence



TEL: 01260 275161 www.pecksrest.co.uk

If you have an allergy or intolerance, please speak to a member of staff before you order your drinks.