



DINNER AT EIGHT

JUNE

*The June dinner menu begins on Wednesday 5th June
and ends on Saturday 29th June 2024*

APPETISERS

PORK AND GINGER BROTH Egg noodle, pickled wild mushrooms.

JERUSALEM ARTICHOKE SOUP Lime yoghurt (v).

CHICKEN CAESAR SALAD Radicchio, pancetta, Caesar dressing, Grana Padano, garlic crostini.

BLACK TIGER PRAWN Broad beans, shallot purée, saffron emulsion.

SMOKED BEETROOT TARTARE Horseradish gel, coffee crumble, spinach popcorn, pickled radish (v).

PORK TENDERLOIN

Apricot purée, roasted celeriac, sweet potato, shallots.

CHICKEN BREAST

Carrot purée, fennel croquette, honey glazed Chantanay, beetroot and aubergine ketchup.

SEA BREAM

Sundried tomato crust, grilled courgette, hasselback potato, langustine and coriander bisque.

BLACK GARLIC AND SPINACH ARANCINI

Goats cheese and honey espuma, mint balsamico, beetroot crisps (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.