



## DINNER AT EIGHT

MAY

*The May dinner menu begins on Wednesday 1st May  
and ends on Saturday 1st June 2024*

### APPETISERS

MUSSELS AND SWEETCORN CHOWDER Toasted sesame oil.

ROASTED TOMATO AND MANGO SOUP Potato gnocchi (v).

CHICKEN YAKITORI Grilled chicken, spring onion, Japanese marinate, burnt shallot purée.

PAN FRIED SEA BASS Pak choi, spinach sauce, fenugreek, Sichuan pepper emulsion.

ASPARAGUS Goats cheese mousse, chimichurri, tomato caviar (v).

CHICKEN BREAST Broad bean purée, red wine jus, chorizo dauphinoise.

DUCK BREAST Rhubarb purée, mushroom croquette, sweet potato fondant.

GINGER MARINATED PRAWNS Trofiette pasta, pesto rosso sauce,  
crispy buckwheat, basil emulsion, spring onion.

PORTOBELLO MUSHROOM KIEVS Mixed herbs crust, girondine sauce,  
spring onion powder, asparagus (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](http://www.pecksrest.co.uk)

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