



## DINNER AT EIGHT

### JULY

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

#### APPETISERS

LAMB AND HARRISA SOUP Coriander croutons.

ROASTED SWEET POTATO SOUP Toasted sesame seeds. (v)

SMOKED CHICKEN BREAST Orange gel, balsamic pearl onions, watermelon, sunflower seeds.

SALMON MOSAIC Nori, radish, horseradish emulsion, shallots.

CAPRESE SALAD Marinated mozzarella, tomato caviar,  
basil olive oil, crispy sundried tomatoes, garlic brioche. (v)

LAMB SOUVLAKI Marinated lamb, tomato and mint salsa, tzatziki purée, smoked potato croquette.

CHICKEN BREAST Chorizo crust, walnut lime purée, sweet potato bon bon, roasted courgette.

GARLIC MARINATED KING PRAWNS Nduja risotto, wild mushroom,  
balsamic lime reduction, pickled samphire.

PITHIVIER Feta, spinach, caramelised red onion, beetroot purée, whipped honey. (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.*