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RESTAURANT

AT PECKFORTON CASTLE

9-COURSE TASTER MENU

Beetroot

Cured Peckforton beetroot, creme fraiche gel, apple

Kames Bay Trout

Yellow and green courgettes, vegetable nage, lemon thyme
Champagne – Joseph Perrier – Cuvee Royale – Brut

Roscoff Onion Tart Tatin

Taleggio cheese fondue

Royal Quail

Stuffed quail, golden raisins, pine nuts, asparagus
Bolney Estate - Rose – Lychgate – West Sussex – England

Rosemary and Sea Salt Focaccia

Whipped cultured wild garlic butter

Monkfish

Rainbow Chard, Chablis sauce
Riesling – Briedeler Herzchen – Otto Gorgen – Mosel Valley – Germany

Lamb Millefeuille

Lamb rump, seaweed emulsion, anchovy tapenade
Pinot Noir – Domaine Jean Marc Bernhard – Alsace - France

Lemon Posset

Lemon posset with raspberry gel
Late Harvest – Aves del Sur – Loncomilla Valley – Chile

Custard

Custard tart, rhubarb custard cream

Menu £90 / Wine Pairing £55

Please be aware that our dishes are prepared in kitchens where nuts & gluten are present, therefore we cannot guarantee that any food is completely free from traces. Please note menu descriptions do not always display all ingredients and allergens.

A service charge of 10% will be added to your bill. Please ask your server if you would like this to be removed



Champagne – Joseph Perrier

This fresh, elegant Champagne shows delicate yet persistent bubbles, developed through an extended ageing period of 36 months on the lees. That time brings a lovely refinement, pairing beautifully with the delicacy of the Kames Bay trout. You'll notice defined pastry and dairy notes, alongside fresh apple and pear. It's a balanced blend of Chardonnay, Pinot Noir, and Pinot Meunier, and reflects a close relationship built over the past 15 years between the Naylor family and the house of Joseph Perrier.

Bolney Estate Rose

This is one of England's oldest wine estates, dating back to 1972. This elegant rosé from Bolney Estate in West Sussex shows a beautiful coral pink colour, with fragrant notes of gardenia, raspberry, and lychee. The palate is medium-dry with a rounded texture, balanced by fresh apple and a gentle hint of vanilla on the finish. Made from Pinot Meunier, Rondo, and Huxelrebe, it complements the richness of the royal quail, while its freshness lifts the asparagus and garlic.

Riesling – Otto Gorgen

This Riesling 'Hochgewachs' from the Briedeler Herzchen vineyard in the Mosel valley is produced by the Otto Gorgen family, who have been making wine since 1707. It's a medium-dry style, showing a clear, linear profile with delicate notes of lime and melon. The freshness and gentle sweetness work beautifully with the wild seabass—lifting the natural flavours of the fish while balancing the richness of the Chablis sauce.

Pinot Noir - Domaine Jean-Marc Bernhard

This organic Pinot Noir from Domaine Jean-Marc Bernhard in Alsace comes from a family estate with winemaking roots dating back to 1802. Light and expressive, it shows vibrant red cherry and blackcurrant on the nose, leading to a palate reminiscent of summer pudding, with a damson and bilberry finish. Served with a slight chill, it pairs beautifully with the lamb—its bright acidity cuts through the richness, while the fruit complements the depth of the anchovy and ginger nut tapenade.

Aves Del Sur - Loncomilla Valley

This 'Late Harvest' Sauvignon Blanc from Aves del Sur in Chile's Loncomilla Valley comes from the Del Pedregal family, who have been making wine since 1825. Golden in colour, it's a silky, honeyed style with elegant floral notes alongside tropical fruit and soft touches of French oak. The natural sweetness works beautifully with the desserts—complementing the lemon posse and raspberry gel, enhancing the citrus, and balancing the richness of the rhubarb and custard dessert.

Menu £80 / Wine Pairing £55

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