



1851

RESTAURANT

AT PECKFORTON CASTLE

Sweet Potato Taco

Black bean puree, baked feta, lime, red onion pickle

Kames Bay Trout

Mosaic of trout and nori, brown butter and miso mousseline

Champagne - Blanc de Blanc - Joseph Perrier - Cuvee Royale - Brut

Sand Carrot

Tandoori sand carrot, swede puree

Melon and Cucumber

Honeydew, cucumber, gooseberry, apple, chilli and mint

Rose d'Anjou - Douce Evasion - Loire

Milk Bread

Steamed milk bread, whipped olive oil, cultured spring onion butter

Scallop

Roasted Orkney Scallop, yuzu, vadouvan and sweetcorn

Pinot Gris - Pipers Brook - Tasmania

Beef Fillet

Guancali, kumquat tart, nectarine

"Rubis" Barbera - La Caplana - Piedmont - Italy

Eton Mess

Eton mess cheesecake, strawberries, lemon, elderflower snow

Riesling "Spatlese" - Otto Gorgen - Mosel - Germany

Banana Bread

Banana bread pain perdu, ginger custard

Menu £80 / 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