

# PEARLY COW

2 COURSES 30 | 3 COURSES 36

Why not start with Lindisfarne oysters served traditionally (GF) 4 EACH

## STARTERS

White onion and cider soup, toasted sourdough (V)

3x Garlic baked oysters, Wensleydale cheese

Wye Valley asparagus, Puglia burrata, spring truffle (V)

Yellowfin tuna, soy and bonito, heritage tomatoes, and basil

Coal-roasted prawns, heritage beetroot and orange (GF)

## MAINS

Pearly Cow roast of the day, served traditionally with Yorkshire pudding, roast parsnips, cauliflower cheese, glazed carrots and roast potatoes

*Choose between 45-day salt aged beef sirloin, roast chicken or wild mushroom and tofu Wellington*

Market fish of the day (GF)

Black Angus burger, Wensleydale cheese, treacle cured bacon, red onion marmalade and skin on fries

45-day salt-aged 8oz fillet with skin on fries, glazed Roscoff onion, bone marrow, sautéed greens and a choice of peppercorn sauce or Béarnaise + £18 SUPPLEMENT

## SWEET

Baron Bigod

*Truffled Baron Bigod cheese, raisin and malt loaf, black figs (V)*

Chocolate Tart

*Malted milk ice-cream (V)*

Rhubarb crumble soufflé

*Served with custard (V)*

Ice cream and sorbets (V)

# S U N D A Y L U N C H

A discretionary 12.5% service charge will be added to your bill. | (GF) Gluten Free (PB) Plant Based (V) Vegetarian  
Food prepared in our kitchen may contain the following ingredients: milk, eggs, wheat, peanuts, and tree nuts.  
If you have a food allergy, please let a member of the team know. Thank you.