

PEARLY COW

B I T E S

Marinated Nocellara olives 4 (GF)(V)

Freshly baked sourdough,
whipped Hinxden Farm butter 4.5 (V)

Salt cod taco, parsley mayonnaise,
preserved lemon 4

Périgord truffle baked Whitstable oyster 5

S M A L L P L A T E S

'The Pearly Cow'

45-day aged Hereford fillet of beef tartare, Whitstable oyster cream, Exmoor caviar, charred sourdough 14

Tempura battered prawns, seaweed mayonnaise, charred lemon 11 (GF)

Ancho spiced octopus,
crispy chickpeas, yoghurt 11 (GF)

Baby gem and buttermilk salad,
English pecorino 8 (V)

Cornish crab and Ashmore cheddar croquette,
lemon mayonnaise 9

Tempura hen of the wood mushroom,
toasted yeast 9 (GF)(PB)

O N B R E A D

Lobster roll, garlic butter, brioche 19

Sussex steak burger, Applewood Smoked Cheddar,
treacle cured bacon, red onion marmalade 18

All served with skin on fries and dressed baby gem

I C E

Natural, organic and renowned for their quality,
Chapmans Fish supply all our seafood direct from Rye Harbour

Whitstable oysters
Served traditionally 4.5 PER PIECE

Anno Kent Dry Gin-cured sea trout, Sauce Gribiche, watercress 9 (GF)

Yellowfin tuna sashimi, egg yolk, furikake, basil 12

Mackerel escabeche, fennel, orange 9 (GF)

F I R E

All our meats are sourced locally from The Butcher of Brogdale
and cooked on a Robata open flamed grill

Steaks

8oz Fillet 38 | 8oz Rump 28 | 8oz Ribeye 34

Served with glazed Roscoff onion and bone marrow,
peppercorn or Béarnaise sauce (GF)

Market fish of the day
(MARKET PRICE) (GF)

Pork tomahawk, Kentish pip cider and
wholegrain mustard sauce, crispy sage 29 (GF)

Robata grilled corn-fed chicken caesar salad, treacle-cured
smoked bacon, anchovy, Parmesan 18

Spiced cauliflower, Nashi pear,
Roscoff onion, black cabbage 23 (GF)(PB)

S I D E S

Beef fat chips, dijonnaise, chives 8

Hispi cabbage, anchovy, Parmesan crumb 6

Skin on fries, umami salt 5 (V)

Grilled butternut squash, chilli, honey, yoghurt 8 (V)

T O S H A R E

Seafood Platter (for two) 62

Including dressed oysters, coal-roasted prawns,
dressed Cornish crab, cockles, mussels.
Served with garlic butter, lemon aioli,
charred lemon (GF)

Robata grilled whole stone bass 62

coconut, kafir lime, local mussels

Côte de Boeuf (for two) 88

Served with beef fat chips, glazed Roscoff onion,
bone marrow, peppercorn and Béarnaise sauce

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 any of the 14 allergens
If you have a food allergy, please let a member of the team know. Thank you.