

PEARLY COW

W H I L E Y O U W A I T

Tacos

Olives
Nocellara Del Belice DOC **4.5** (GF) (PB)

Golden beetroot, orange, goats curd **3.5** (V)
Salted cod & crab, preserved lemon **3.5**
Beef fillet, smoked watermelon, chilli, lime **4.5**

Freshly baked sourdough,
Longley Farm butter **4.5** (*for two*) (V)

S T A R T E R S

Ice

Established in 1916 in the fishing port of Hartlepool
and renowned for their quality, Hodgson Fish
supply all our seafood.

North sea oyster
Served traditionally **4** (GF)

Nori seaweed cured salmon,
creme fraiche **15** (GF)

Small Plates

The Pearly Cow
45-day aged fillet of beef tartare, Exmoor caviar,
oyster cream, charred sourdough **18**

Belly pork, ham hock & black pudding terrine,
apple chutney **16** (GF)

Poached lobster, black winter truffle,
roasted cauliflower **18** (PB)

Baby artichokes, puffed quinoa,
mixed leaves **12** (GF) (PB)

Scallop, crab, ginger, lemon tortellinis,
white onion veloute **16**

M A I N S

Fire

All of our meats come from local family farmers
and butchers R&J cooked over our open-flamed Mibrasa grill.

45-day salt-aged steaks

8oz Fillet **38** | 12oz Ribeye **38** | 10oz Sirloin **34**

*Served with peppercorn sauce or Béarnaise,
glazed onion, bone marrow*

Yorkshire salt aged duck,
braised red cabbage, carrot, **redcurrant sauce** **32** (GF)

Roasted corn fed chicken,
parsnips, pancetta, chestnut **28** (GF)

Hazelnut crusted halibut,
broccoli, heritage potatoes **30** (GF)

Wild mushroom & pumpkin Wellington,
rainbow chard **26** (PB)

North Sea plaice,
poached mussels, potato, lemon, garlic **28** (GF)

S I D E S

Beef fat or non Beef fat chips, dijonnaise, chives **8** (GF)

Baby artichokes, puffed quinoa, mixed leaves **5** (GF) (PB)

Winter seasonal greens, confit shallot **5** (GF) (V)

Skin on fries **5** (GF) (V)

Heritage potatoes **6** (GF) (V)

Peppercorn or Béarnaise sauce **3.5** (GF)

T O S H A R E

36oz salt-aged Côte de Boeuf (*for two*) **85**

Served with peppercorn sauce, Béarnaise,
glazed onions, bone marrow

Whole Scottish lobster

Charred lemon, aioli, lobster butter sauce (GF)
(*Lobsters ranging from 1.2kg - 1.4kg*)
£7 PER 100G

Seafood Platter **24 PER PERSON**

This is a celebration of the UK's freshest and
finest fish and shellfish available (GF)

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.

pearlycow.co.uk |   pearlycowuk



DESSERTS

Wonder-filled sweet treats, using the best seasonal and local ingredients.

70% Valrhona chocolate tart - clementine, pistachio 12

Sticky Toffee Pudding soufflé, vanilla ice cream 12 (V)

Please be aware this takes 15-20 minutes but it's well worth the wait!

White chocolate parfait, winter fruits 10 (GF)

Vanilla Crème Brûlée 10 (V)

Selection of ice cream & sorbets 3 (per scoop) (V)

CHEESE

Our cheeses are served with biscuits, truffle honey, figs & tomato chutney

Harrogate Blue 12

Wensleydale Kit Calvert 12

Kidderton Ash goats cheese 12

Have them all 30

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 one of the 14 allergens

If you have a food allergy, please let a member of the team know.

PEARLY COW

2 COURSES 30 | 3 COURSES 36

WHY NOT START WITH...

North Sea oysters served traditionally 4 EACH (GF)

Freshly baked sourdough, Longley Farm butter 2.5 PER PERSON

STARTERS

Soup of the day, toasted sourdough

Baby artichokes, puffed quinoa, mixed leaves (GF) (PB)

Nori seaweed cured salmon, creme fraiche (GF)

Belly pork, ham hock & black pudding terrine, apple chutney (GF)

Two salted cod & crab tacos, preserved lemon

MAINS

Pearly Cow roast of the day

Choose between 45-day salt aged beef sirloin, roast chicken
or wild mushroom & pumpkin Wellington (PB)

*Served traditionally with Yorkshire pudding, roasted parsnips,
cauliflower cheese, glazed carrots, roast potatoes*

North Sea Plaice, poached mussels, potato, lemon, garlic (GF)

45-day salt-aged 8oz fillet with skin on fries, glazed onion, bone marrow,
peppercorn sauce + £18 SUPPLEMENT

SIDES

Beef fat or non Beef fat chips, dijonnaise, chives 8 (GF)

Winter seasonal greens, confit shallot 5 (V) (GF)

Skin on fries 5 (V) (GF)

Cauliflower cheese 5 (V)

SWEET

70% Valrhona chocolate tart, clementine, pistachio

Sticky Toffee Pudding soufflé, vanilla ice cream

This takes 15-20 minutes but it's well worth the wait

White chocolate parfait, winter fruits (GF)

Vanilla Creme Brulee (V)

Ice cream & sorbets (V)

SUNDAY LUNCH

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

PEARLY COW

£ 3 8 PER PERSON
9 0 MINUTES SITTING

FIRST COURSE

Prawn cocktail (GF)

North Sea oysters (GF)

SECOND COURSE

Mussels mariniere

-

Scottish crab & avocado on charred sourdough

-

Baked hand dived scallop with gruyere

-

Smoked salmon scone, horseradish
& chive creme fraiche

An extra Oyster 4 EACH

A Whole Lobsterr 7 PER 100G
(Lobsters range from 1.2kg - 1.4kg)

Why not make it bottomless with an endless
Supply of QV Rosé for an additional 20PP

A F T E R N O O N S E A

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.

PEARLY COW

20 PER PERSON

We'll start your day off right with...

Tea or coffee

Your choice of freshly squeezed orange juice or apple juice

A selection of toasted farmhouse bread and freshly baked croissants and pain au chocolat (V)

THEN TO BEGIN

Choose one from the below...

Natural yoghurt, fruit compote, raisin, almond granola (V)

Cereals (Cornflakes, Coco Pops, Weetabix, Crunchy Nut) (V)

Fresh fruit salad, mint and apple infusion (GF)(V)

Organic porridge with berry compote or honey (V)

AND FOR THE MAIN EVENT

Choose one from the below...

'Our Full English'

Yorkshire bacon, Waterford Farm sausage, black pudding, slow roast tomato, field mushroom and a choice of fried, poached or scrambled egg

Brown butter waffles served with caramelised bananas, toffee sauce (V)

Eggs Benedict or Royale

Toasted sourdough with

Smoked salmon, smashed avocado, poached eggs

or

Slow roast tomato, field mushroom, poached eggs (V)

Heritage tomato, red onion and red pepper Shakshuka (PB)(V)

Add a free-range egg or tofu

B R E A K F A S T

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



2 COURSES 12 | 3 COURSES 16

STARTERS

Tomato and cucumber salad (PB)(GF)

Soup of the day with toasted sourdough (V)

Prawn cocktail (GF)

Garlic bread (V)

MAINS

Fish and chips, crushed peas

Sausage, mash and gravy (GF)

Cheese burger, skin on fries

Roast chicken breast, buttered carrots, new potatoes (GF)

Parmesan and butter penne pasta

SWEET

Jelly and ice cream, honeycomb (GF)

Chocolate brownie and vanilla ice cream (V)

Seasonal fruit salad (GF)(PB)

Selection of ice creams (V)

PEARLY CALVES

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.