

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)

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

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

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

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)

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.