

2 COURSES 32 | 3 COURSES 38

WHY NOT START WITH

North Sea oysters served traditionally (GF) 4 EACH

Freshly baked sourdough, Longley Farm butter 2.5 PER PERSON

STARTERS

'The Pearly Cow' 45-day aged Hereford beef tartare, Whitstable oyster cream, Exmoor caviar, charred sourdough

Anno gin-cured sea trout, pickled shallot, crispy capers (GF)

Tempura prawns, seaweed mayonnaise, charred lemon

Whipped ricotta, frisée, fermented blood orange, mustard leaf (V)

MAINS

Pearly Cow Sunday roast

Choose between 45-day salt aged beef sirloin, half roast chicken or sweet potato & butternut squash pie (V)

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

Market fish of the day (GF)

Pork tomahawk, Kentish pip cider, wholegrain mustard jus + £8 SUPPLEMENT

10oz 45-day ribeye, glazed roscoff onion, bone marrow, peppercorn sauce + £12 SUPPLEMENT

Margate mushroom Lion's Mane, black garlic, crispy leeks (PB)

SIDES

Truffle cauliflower cheese (V) 8

Creamed spinach, nutmeg (V) 6

Tenderstem broccoli, Parmesan, parsley (V) 7

Extra roast potatoes (V) 5

SWEET

A selection of Taywell ice cream

Rum baba, white peach, hibiscus syrup

Kentish cheese, apple and golden raisin chutney, sourdough crackers

Caramelised white chocolate tart, matcha sponge, raspberry gel

Petit fours, an assortment of sweet treats

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