

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

House blend of corn and broadbean 5 (PB)

Nocellara del belice DOC 4.5 (GF) (PB)

Baked rockefeller oyster 4.5

Battered oyster, chilli, pineapple 4.5

In house freshly baked focaccia, whipped butter 5 (V)

Salt cod taco, preserved lemon, parsley 4.5

S T A R T E R S

Ice

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

Whitstable oyster served traditionally 4.5 (GF)

Scallop ceviche, radish, grapefruit, chilli 13 (GF)

Lobster and crab crumpet, fine herbs, lemon mayonnaise 14

Small Plates

The Pearly Cow

45-day aged fillet of beef tartare,
Exmoor caviar, oyster cream, charred sourdough 16

Tempura battered prawns,
seaweed mayonnaise, burnt lemon 12

Grilled octopus, plum glaze, cucumber salsa 10

Seared Wood Pigeon, asparagus salad & walnut vinaigrette 11

Whipped Ricotta, frisée, fermented blood orange, mustard leaf 9

M A I N S

Fire

All our meats come from Block and
Cleaver and cooked over our open-flamed Robata grill

45-day salt-aged steaks

8oz Fillet 38 | 10oz Ribeye 34 | 8oz Rump 28

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

Rolled Pork Belly, beer and soy glaze, apple butter,
celeriac remoulade and crackling 26

Romney Marsh lamb rump
pea, broad bean, beer-braised gem lettuce 30

Whole lemon sole,
mussels, glazed potato, sea herbs 32 (GF)

Fillet of Hake, chicory, beetroot, honey
and soy vinaigrette 25

Baked Ashmore cheese souffle,
pear & date salad, buttermilk dressing 24 (V)

Margate mushroom Lion's Mane
sriracha, crispy leek, black garlic 21 (PB)

S I D E S

Beef fat chips, dijonnaise 8

Local leaves, asparagus, radish 7 (GF) (PB)

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

Skin on fries 5 (V)

Creamed Spinach, nutmeg 6 (GF) (V)

Tenderstem broccoli, parsley, parmesan 7 (V)

T O S H A R E

36oz salt-aged Côte de Boeuf (for two) 88

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

Seafood Platter 26 PER PERSON

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

A discretionary 12% 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.

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