

PEARLY COW

2 COURSES 34 | 3 COURSES 40

WHY NOT START WITH...

North sea oysters, merlot vinegar, shallot (GF) 4.5 EACH

Freshly baked sourdough, Longley Farm butter 2.5 PER PERSON

STARTERS

Roasted artichoke, chickpea, pickled baby vegetables

Two salted cod & crab taco, preserved lemon

Heritage tomato, burrata, chilli (V) (GF)

Yorkshire gin cured salmon, English wasabi (GF)

The Pearly Cow 45-day aged fillet of beef tartare, Exmoor caviar,
oyster cream, charred sourdough + £5 SUPPLEMENT

MAINS

Pearly Cow roast of the day

Choose between 45-day salt aged beef sirloin, shoulder of lamb or wild mushroom and pumpkin Wellington (PB)
served traditionally with Yorkshire pudding, roasted parsnips, cauliflower cheese, glazed carrots and roast potatoes

Hazelnut crusted halibut, courgette, heritage potatoes, lemon (GF)

John Dory, orange, fennel, saffron potatoes (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 9 (GF)

Seasonal greens, confit shallot 6 (V) (GF)

Skin on fries 6 (V) (GF)

Cauliflower cheese 6 (V) (GF)

Extra Yorkshire pudding 2 (V)

SWEET

70% Valrhona chocolate tart, raspberry, pistachio

Vanilla crème brûlée shortbread (V)

Bread & butter pudding, English custard (V)

White chocolate parfait, seasonal fruits (GF)

Ice cream & sorbets (V)

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