

# 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)  
Crispy hen's egg, cured ham, asparagus

## 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