

WHILE YOU WAIT

Cocktails

- Honey Buzz 11
Vinho verde, peach, propolis honey, chamomile, soda
- Gooseberry G&T 10
Beefeater gin, gooseberry, shiso, seaside tonic
- Seaside Martini 12
Boatyard gin, vermouth, everleaf marine, apple nori

Tacos

- Roasted red pepper, goats cheese, olive 3.5 (V)
Salted cod & crab, preserved lemon 4.5
Beef fillet tartare, Dijon mustard, capers 5.5
Lobster, apple, fennel 5.5

Homemade pork scratchings, apple sauce 5

Freshly baked sourdough,
salted butter 4.5 (V)

Nocellara del Belice olives DOC 5.5 (GF) (PB)

STARTERS

Ice

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

- Whitstable Oysters
Merlot vinegar, shallot 4.5 EACH (GF)
Ponzu dressing 4.5 EACH (GF)
- Local gin cured salmon, wasabi crème fraîche 14 (GF)
Poached lobster, basil, mango 15 (GF)

Small Plates

- The Pearly Cow**
45-day aged fillet of beef tartare, Exmoor caviar,
oyster cream, charred sourdough 16
- Burrata & heritage tomato salad, basil, aged balsamic 12 (GF)
Crispy fried squid, lemon aioli, charred lemon 10 (GF)
Baked scallops, garlic and parsley crumb, white wine sauce 14
Lobster brioche roll, poached lobster, apple & fennel, lemon aioli,
grilled baby gem 15

MAINS

Fire

All our meats come from Long Croft & Old
and cooked over our open-flamed Robata grill.

- 8oz Fillet 38 | 12oz Ribeye 36 | 10oz Sirloin 28
*Served with peppercorn, chimichurri or béarnaise sauce,
glazed onion, bone marrow butter (GF)*
- Roast monkfish, sea greens and peppercorn sauce 29 (GF)
Grilled whole lemon sole, brown shrimp, samphire butter 27 (GF)
Half Lobster, garlic butter, side salad, skin on fries 35 (GF)
Caesar salad - cornfed chicken leg, Caesar dressing, gem lettuce,
crispy anchovies, parmesan 24
Seared tuna Niçoise, heirloom tomato, black olive, shallot 25 (GF)
Black Angus beef burger, beef cheek,
Monterey Jack cheese, Nduja mayonnaise, gherkin, skin on fries 22
Goat's cheese & roasted peppers burger
chili jam, pesto, skin on fries 18 (V)
Pea risotto, chargrilled vegetables 18 (GF) (PB)

SIDES

- Beef fat or non-beef fat chips, dijonnaise, chives 8 (GF)
Mixed leaves, fennel, apple 6 (GF)(PB)
Charred hispi cabbage, ranch dressing, crispy onions 6 (PB)
Fresh Kent peas, bacon and lettuce 6 (GF)
Skin on fries, nori seasoning 6 (GF) (PB)
Peppercorn, chimichurri or béarnaise sauce 4.5 (GF)

TO SHARE

36oz salt-aged Côte de Boeuf (for two) 89

served with peppercorn, chimichurri and Béarnaise sauce,
beef fat chips, glazed onion, bone marrow butter (GF)

Seafood Platter 25 PER PERSON

Whitstable oysters, salt cod taco, shell-on-prawns, gin cured salmon,
cold steamed mussels, seaweed aioli and mignonette (GF)
add 10g Exmoor caviar £30

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.

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