

PEARLY COW

MARGATE

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
- Chicken terrine, tarragon, celeriac slaw, toasted sourdough 12

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, BBQ sweetcorn, wild mushroom, chicken velouté 29 (GF)
- Grilled whole lemon sole, brown shrimp, samphire butter 27 (GF)
- Caesar salad - cornfed chicken leg, Caesar dressing, gem lettuce,
crispy anchovies, parmesan 24
- 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)
- Wild mushroom risotto, parmesan & mascarpone 24 (GF) (PB)

SIDES

- Beef fat or non-beef fat chips, dijonnaise, chives 8 (GF)
- Mixed leaves, fennel, apple 6 (GF)(PB)
- Black cabbage, crispy onions 6 (PB)
- Tenderstem broccoli, parsley, parmesan 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.