

PEARLY COW

STARTERS

York Gin cured salmon, English wasabi (GF)

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

The Pearly Cow

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

Roasted artichoke, chickpea, pickled baby vegetables (PB) (GF)

MAINS

Salt-aged Thirkleby duck, red cabbage, carrot, red currant sauce (GF)

Gressingham Guinea fowl, parsnip, pancetta, chestnuts, confit leg (GF)

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

Wild mushroom & butternut squash Wellington, rainbow chard (PB)

SIDES

Beef fat or non-beef fat chips, dijonnaise, chives 9 (GF)

Buttered heritage potatoes, herbs 6 (GF)

Skin on fries 6 (V)

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

Mixed lettuces, puffed quinoa, apple 6 (GF) (PB)

Garlic butter roasted tiger prawns 16 (GF)

Peppercorn, chimichurri or Béarnaise sauce 4.5 (GF)

SWEETS

70% Valrhona chocolate tart, raspberry, pistachio

Vanilla crème brûlée shortbread (V)

Selection of ice creams and sorbets (V)

White chocolate parfait, seasonal fruits (GF)

two courses **34** three courses **38**

available Sunday - Thursday 5.30 - 7.30pm and Friday & Saturday from noon - 6pm

C L E V E R C O W

(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
A discretionary 12.5% service charge will be added to your bill.