

PEARLY COW

W H I L E Y O U W A I T

Cocktails

Aperol spritz 14
Limoncello spritz 14
Berry spritz 14
Lychee spritz 14

Tacos

Red pepper, goats curd, olive, sweet onion gel 4 (V)
Salted cod, crab, preserved lemon, nori mayonnaise 5
Beef fillet, Dijon mustard 6
Lobster, apple, fennel 5.5
Dill cured salmon, Dijon dressing 4.5

Nibbles

Freshly baked bread, salted beef dripping butter 5
Gordal Reigner olives 6 (NGCI) (PB)
Padron peppers (NGCI) 6

Oysters

Whitstable Oysters 5.5
Lindisfarne Oysters 5.5
Jersey Oysters 5.5
Merlot vinegar, shallot and lemon
Half dozen 27
Dozen 50

Small Plates

45-day aged fillet of beef tartare, egg yolk, crisps, charred sourdough 20
Crispy cod terrine, egg and parsley dressing 17
Wood fired scallop, cauliflower, brown butter 19
Chargrilled octopus, romesco sauce (NGCI) 17
Chopped Greek salad 12
Burrata, peas, local asparagus (V, NGCI) 17
Cured Loch Duart salmon, dill and mustard dressing, Nordic rye bread 20

T O S H A R E

36oz salt-aged Côte de Boeuf 95

served with peppercorn, chimichurri and Béarnaise sauce, glazed onion, herb crusted bone marrow

36oz Porterhouse steak 110

served with peppercorn, chimichurri and Béarnaise sauce, glazed onion, herb crusted bone marrow

Surf & Turf 105

Whole lobster, 8oz fillet, fries green salad, Béarnaise sauce

Pearls of the Sea 70 PER PERSON (MINIMUM OF TWO)

1/2 Lobster, dressed crab, king prawns oysters, clams, mussels, crab claws
Fries, rye bread + beef fat butter

Fruits de Mer 37.5 PER PERSON (MINIMUM OF TWO)

King prawns, oysters, clams/mussels, crab claws
Fries, rye bread + beef fat butter

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

(NGCI) No Gluten Containing Ingredients (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 us know.

PEARLY COW

Fire

All our meats are cooked over flame on our Mibrasa grill

45 Day salt-aged Steaks

8oz Fillet 42 | 12oz Ribeye 40 | 10oz Sirloin 30

*served with peppercorn, chimichurri or Béarnaise sauce,
glazed onion, herb crusted bone marrow (NGCI)*

Lamb rump, smoked aubergine, pickled grapes, mint, coriander (NGCI) 36

Charcoal roasted cod loin, savoy cabbage and bacon,
chive butter sauce (NGCI) 32

Half wood fired lobster, parsley, dill butter and fries (NGCI) 36

Market fish of the day

Slow braised short rib of Sussex wagyu, pommes mousseline (NGCI) 32

Lion's mane, soy lentils, chilli 32

S I D E S

Beef fat chips, dijonnaise, chives 9 (NGCI)

Skin on fries 7 (NGCI) (PB)

Jersey Royals, wild garlic butter (NGCI) 7

Charcoal roasted broccoli and parmesan (NGCI) 7

Nutbourne heritage tomato and basil salad 7 (PB)

Green salad (NGCI) 7

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