# **PEARLY COW**

### MEAT OR FISH SHARING STARTERS

Curing Rebels charcuterie, homemade breads, beef fat butter

Cod head croquettes, nori mayo

Dill cured salmon taco, Dijon dressing

Beef fillet tartare taco, Dijon mustard

### THE MEAT MAIN EVENT

Côte de Boeuf with peppercorn, chimichurri and Béarnaise sauces, glazed onion, herb crusted bone marrow Beef fat chips Barbecued hispi cabbage, ranch dressing, crispy onions

Gem salad

### THE FISH MAIN EVENT

Whole grilled brill (may be substituted for a different fish depending on what has been caught)

White wine cream sauce

Beef fat chips

Gem salad

Barbecued hispi cabbage, ranch dressing, crispy onions

### AFTERS FOR EITHER OPTION

Mascarpone crème brûlée sour cherry sorbet

75 PER PERSON

## SHARING MENU

# **PEARLY COW**

#### VEGETARIAN SHARING STARTERS

Beetroot carpaccio, coconut and radish

Homemade breads, whipped butter

Red pepper, goats curd taco, olive, sweet onion gel

### THE VEGETARIAN MAIN EVENT

Mushroom and pistachio Wellington

Red wine sauce

Triple cooked chips

Gem salad

Barbecued hispi cabbage, ranch dressing, crispy onions

### AFTERS

Mascarpone crème brûlée sour cherry sorbet

### 75 PER PERSON

A minimum of 6 guests is required for the sharing menu - please choose one menu suitable for all your guests - either the fish, meat or vegetarian menu.

If your party is 8 or more you can choose between the different menus.

## SHARING MENU