

# PEARLY COW

## WHILE YOU WAIT

Freshly baked bread and salted beef dripping butter 5

Gordal Reigner olives 5

### Oysters

Whitstable oysters 5

Lindisfarne oysters 5.5

Jersey oysters 5.5

all served with Merlot vinegar, shallot and lemon

### 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

## TO START

Cured salmon gravlax, dill and mustard dressing, toasted rye bread 20

Beef tartare, egg yolk, crisps 18

Burrata, crushed peas, asparagus, mint (V) 17

Pea soup, picked ham hock, poached egg (also available as PB) 12

Prawn and lobster cocktail 18

Grilled watermelon and feta salad (V also available as PB) 14

Grilled asparagus, gribiche dressing (April-June only) (V) 14

Please choose one dish per course for all guests. If you require a choice menu a supplement of £15 per person applies. We will require full pre orders a minimum of 2 weeks prior.

Food & drink prepared in our kitchen may contain one of the 14 allergens. If any of your guests have a food allergy, please let us know.

Highest price will determine the menu cost for all guests. Parties of 20 or more are required to choose one set menu suitable for everyone. We are happy to cater for any dietary requirements separately.

V vegetarian PB plant based

All prices are valid until 31st August 2025

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## THE MAIN EVENT

- Charcoal roast sirloin of beef,  
herb crusted bone marrow, roast onion, peppercorn sauce **35**
- Roast cod loin, Savoy cabbage and bacon, chive butter sauce **32**
- Corn fed chicken breast, burnt leeks, roast baby carrots, mustard sauce **28**
- Fillet of chalk stream trout, tomato and apple relish, dressed leaves **26**
- Grilled cauliflower, butter beans, gremolata (PB) **25**
- Pea and broad bean risotto,  
baby vegetables, cream cheese and parmesan (V also available as PB) **24**

## SIDES

- served family style
- Beef fat chips and Jersey royals
- Tender stem brocolli
- Heritage tomato and basil salad

## 12 PER PERSON

## P U D D I N G

- Eton mess (V) **12**
- Lemon tart, lemon sorbet, raspberries (V) **12**
- Cherry baked Alaska (V) **12**
- Chocolate negus, pistachio sauce (V) **12**
- Elderflower panna cotta, macerated berries **12**
- Selection of three local cheeses, walnut bread and chutney  
**140 (SERVES 10)**
- Coffee and truffles **7**

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