

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

Braised pig cheeks, celeriac purée 14

Beef tartare, egg yolk, crisps 18

Smoked haddock risotto, poached quail eggs 15

White bean and truffle soup, crispy onions (PB) 14

Pressed smoked ham hock, piccalilli, sourdough 15

Mushroom pate, sourdough toast, watercress salad (PB) 12

Tuna sashimi, soy and ginger dressing, mizuna salad 18

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.

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THE MAIN EVENT

Charcoal roast sirloin of beef,
herb crusted bone marrow, roast onion, peppercorn sauce **35**

Cod loin, white beans and chorizo **32**

Fillet of seabass, artichoke barigoule, spinach soubise **32**

Braised short rib of beef, creamed potatoes, red wine sauce **35**

Salt baked celeriac, wilted chard, truffle velouté (PB) **24**

Mushroom and lentil pithivier, red wine sauce (PB) **26**

SIDES

served family style

Beef fat chips

Dauphinoise potatoes

Roasted squash

12 PER PERSON

P U D D I N G

Steamed syrup sponge and custard **12**

Bakewell tart, vanilla ice cream **14**

Chocolate baked Alaska **14**

Coconut panna cotta, mango and pawpaw salad (PB) **12**

Rice pudding parfait, toasted hazelnuts, glazed figs. **14**

Selection of three local cheeses, walnut bread and chutney **16**

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140 (SERVES 10)

Coffee and truffles **7**

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