

PEARLY COW

2 COURSES 36 | 3 COURSES 44

WHY NOT START WITH...

North Sea oysters, merlot vinegar, shallot (GF) * 5.5 EACH

Freshly baked sourdough, Longley Farm butter 2.5 PER PERSON

STARTERS

Taco Duo - please choose two from:

Salted cod, tomato, preserved lemon

Roasted red pepper, goats cheese, olive

Beef fillet, pomegranate, mustard *

Yorkshire gin cured salmon, English wasabi * (GF)

Roasted artichoke, chickpea, pickled vegetables

Beef tartare: 45-day aged fillet, Exmoor caviar,
oyster cream, charred sourdough * + £5 SUPPLEMENT

MAINS

Pearly Cow roast of the day

Choose between 45-day salt aged beef sirloin, roast chicken or pork belly

or

Soy & harissa cauliflower steak (PB) or vegetable nut roast (V), both served with vegetarian gravy

*served traditionally with Yorkshire pudding, roasted parsnips, cauliflower cheese,
glazed carrots and roast potatoes*

Fish of the day

Moules, fries and sourdough bread

45-day salt-aged 8oz fillet with skin on fries, glazed onion, bone marrow,
peppercorn sauce + £18 SUPPLEMENT

SIDES

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

Seasonal greens, confit shallot 6.5 (V) (GF)

Skin on fries 6.5 (V) (GF)

Cauliflower cheese 6.5 (V) (GF)

Extra Yorkshire pudding 2 (V)

SWEET

70% Valrhona chocolate tart, raspberry, pistachio

Vanilla crème brûlée shortbread (V)

Bread & butter pudding, English custard (V)

White chocolate parfait, seasonal fruits (GF)

Ice cream & sorbets (V)

SUNDAY LUNCH

* Contains raw fish or meat.

The FSA advises the consumption of raw shellfish or meat increases the risk of food poisoning.

We recommend that children, pregnant women and anyone with a weaker immune system do not consume these products. Please ask us for more information.

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. | (GF) Gluten Free (PB) Plant Based (V) Vegetarian